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THE NATIONAL

SEPTEMBER 10, 1960

# Provisioner

LEADING PUBLICATION IN THE MEAT PACKING AND ALLIED INDUSTRIES SINCE 1891

## BUSSE BROKERAGE

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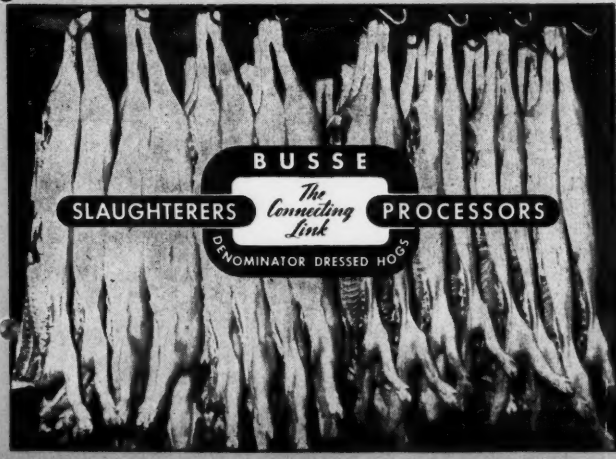
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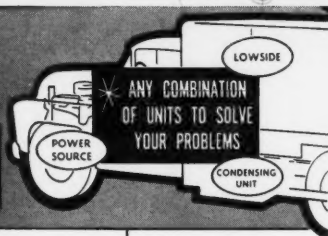
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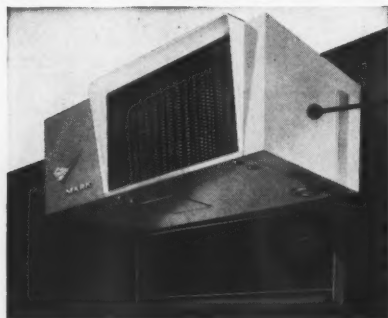
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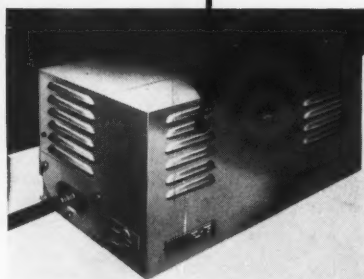
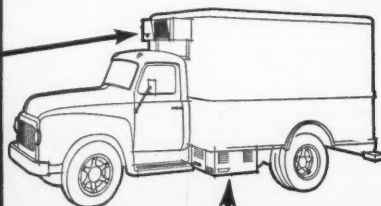
**CREST**  
packaged condensing unit

**BLOWERS**  
hi and low temp

**PLATES**  
quick action and hold-over



## NEW SPLIT MARK HAS OVER-THE-CAB CONDENSER



Now you can get the field-proven advantages of KOLD-HOLD MARK system truck refrigeration with over-the-cab condenser location. The new SPLIT MARK system is made up of the same basic components as the standard MARK—the equipment that has earned a reputation for bonus cooling capacity, dependability and low maintenance.

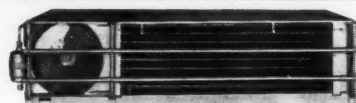
The SPLIT MARK condenser is placed away from road dirt and splash. Its lightweight, (less than 70 lbs.) eliminates the need for extra re-enforcement of the truck body wall in most installations. It is supplied complete with mounting brackets. The unit is equipped with a 12 volt, DC motor. Air flow through the condenser is unrestricted for maximum efficiency.

As in the standard MARK system, power is derived from the truck engine crankshaft. The power is transmitted through a flexible shaft and electric clutch to the compressor which is housed in the motor-compressor compartment mounted on the chassis rail. The compactness of the motor-compressor (only 17" wide), makes it ideal for use with narrow bodies. It is equipped with an electric motor for operation when the truck is on "stand-by" or parked over night.

Both standard MARK and SPLIT MARK systems are designed for use with a variety of KOLD-HOLD blowers, and "hold-over" plates to fit specific truck and service needs.

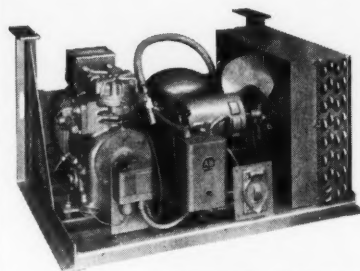
If you have not been taking advantage of KOLD-HOLD MARK equipment because you prefer or need an over-the-cab condenser, this is for you. Now is the time to consider the positive protection of KOLD-HOLD bonus-capacity plus the dependability and low maintenance of carefully engineered, "built-for-the-road" equipment.

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**ONLY 4 BOLTS**



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No. 767 Patented

## INTERLOCKING AGITATOR

**NOW INSPECT ONLY 4 BOLTS INSTEAD OF 64!**

These cast steel agitators are used in "BOSS" edible and inedible cookers—also in "BOSS" Fertilizer Dryers, Blood Cookers and Blood Dryers.

The patented cast steel agitators are machined to fit snugly on square shaft, and are locked in position by means of collars firmly gripping special shoulders cast integral with the agitator.

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This "BOSS" Patented agitator was designed to agitate more thoroughly and discharge more quickly than any other agitator.



73 F1

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VOLUME 143 SEPTEMBER 10, 1960 NUMBER 11



# THE NATIONAL Provisioner

15 W. Huron St., Chicago 10, Ill.

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Published weekly at 15 West Huron St., Chicago 10, Ill., U.S.A., by The National Provisioner, Inc. Yearly subscriptions: U.S., \$6.00; Canada, \$8.00; Foreign countries, \$8.00. Single copies, 30 cents. Copyright 1960 by The National Provisioner, Inc. Trade mark registered in U.S. Patent Office. Second class postage paid at Chicago.



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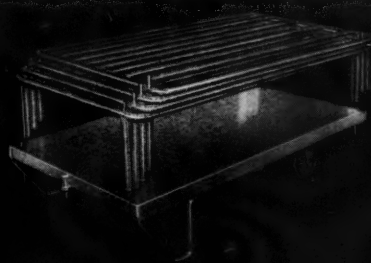
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Catalog No. 630

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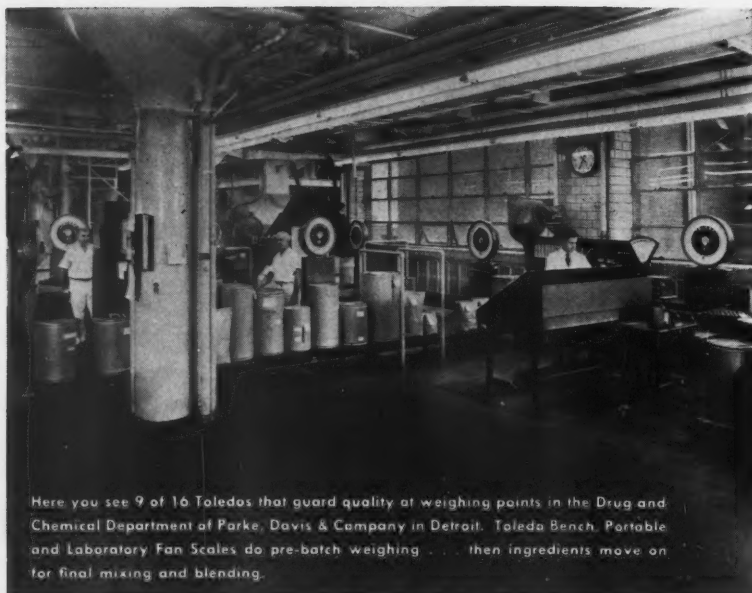


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Here you see 9 of 16 Toledos that guard quality at weighing points in the Drug and Chemical Department of Parke, Davis & Company in Detroit. Toledo Bench, Portable and Laboratory Pan Scales do pre-batch weighing . . . then ingredients move on for final mixing and blending.

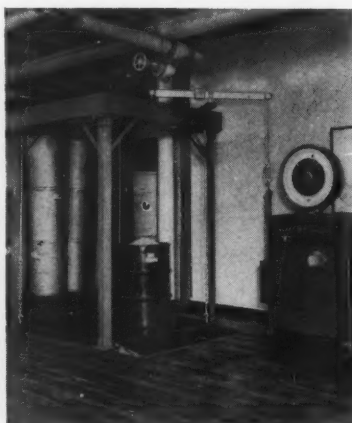
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## LETTERS

A question is raised on a technical point in connection with Canada Packers' new setup for humane kosher slaughter (see the NP of August 27 and September 10).

EDITOR, THE NATIONAL PROVISIONER:

I would like to offer a bit of respectful comment on the second paragraph under the heading, "News and Views," on the editorial page of THE NATIONAL PROVISIONER of August 27, 1960. The NP report about the restraining pen developed by Canada Packers is correct in all details (except, possibly, cost) but the writer made an incorrect statement about the religious law of Jewish ritual slaughter and drew a possibly incorrect conclusion.

In a great deal of study of shechita, I have never encountered any Jewish religious authority who says, either in print or orally, that Jewish law requires that an animal be slaughtered while conscious. The Talmud, in fact, specifically says otherwise and in Sweden, right now, the rabbinate accepts anaesthetization of animals before slaughter.

The confusion arises, of course, because Jewish law *does* require that animals come to the slaughter undiseased and uninjured in any major way. That requirement rules out ordinary mechanical or manual stunning instruments but it does not necessarily rule out the use of electricity or chemicals.

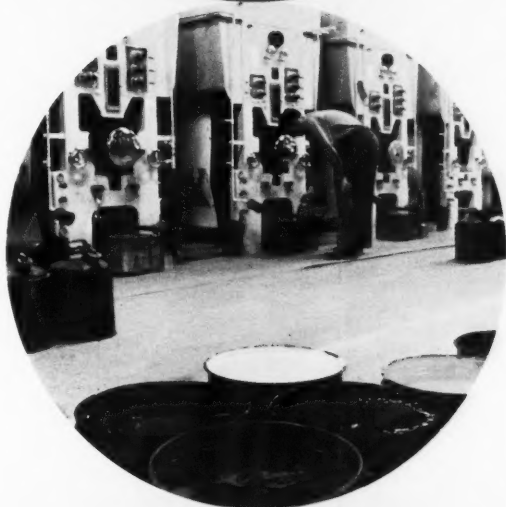
The rabbis who have been most vocal in opposing United States humane slaughter laws argue, I am aware, that anaesthetization of an animal constitutes an injury. That opinion is not universally held among rabbis, however, and historically it has no justification.

I hope that THE NATIONAL PROVISIONER will not unwittingly again throw its editorial weight behind the idea that Talmudic law requires that animals be conscious when slaughtered. There may come a time when that will be an important issue.

Your writer said, also, that "the remaining major stumbling block to completely enforceable humane slaughter legislation in Canada has been removed." It certainly is true that the new restraining pen has removed one of the most serious impediments to the enforcement of the new Canadian law and to the enactment of satisfactory humane slaughter laws by additional state south of the border. There is still, however, a very troubling problem — the method of handling sheep and small calves prior to kosher slaugh-

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ter. Canada Packers has not adapted its cattle restraining pen to the smaller animals and, as of two weeks ago, still was shackling and hoisting. It appears that either a new method of handling the smaller animals must be devised or the production of kosher lamb and veal will stop in Canada on December 1.

Incidentally, The HSUS is not satisfied with the machinery established for enforcement of the United States federal humane slaughter law. We have no evidence that the law is anywhere being violated, but we object to the present enforcement machinery because no one in the government knows whether the law is being violated, either. As far as I can determine, enforcement machinery consists of nothing except a requirement that vendors sign a statement that what they sell has been produced in conformity with the federal law. No agency of government has made any plans for checking on whether such statements are correct. It would be perfectly possible for many vendors to sign such statements in good faith but error.

Fred Myers,  
Executive Director  
Humane Society of the United States

### Some Wilson Strikers Are Exiled by Arbitrators

In a decision sustaining the right of an employer to refuse re-employment to strikers guilty of illegal acts of a serious nature during a strike, the board of arbitration established to determine the status of strikers in the 109-day strike of the United Packinghouse Workers of America against Wilson & Co., Inc., Chicago, refused reinstatement of 12 of the strikers and ordered delayed reinstatement in the case of 19 others, with loss of seniority and all other rights for two of the 19.

In its decision the board also said: "There is much definite evidence that a considerable number of other striking employees whose conduct did not warrant reinstatement or warranted delayed reinstatement have been reinstated. The arbitrators recognize this injustice but simply do not have the evidence of identity on which to take action. This refers, in particular, to persons not charged with acts by the company who the aggregate of evidence reveals must have participated in acts of violence because of the resulting damage."

Five of the strikers refused reinstatement had been employed in Wilson's Albert Lea, Minn., plant; three in Memphis; two in Omaha, and two in Kansas City.

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DISPATCH UP TO 300 SHEEP PER HOUR!  
Only operating cost is pennies-a-day electricity required to power an air compressor! Completely automatic Thor SG-1 Sheep Stunner provides instant, non-penetrating, captive-bolt stunning—the most efficient method of lamb and sheep stunning known today. Requires no cartridges or re-loading. Regulated percussion blow takes action upon contact with animal's head. See it in action. Contact your Thor factory representative. Thor Power Tool Company, Aurora, Illinois. Branches in all principal cities.

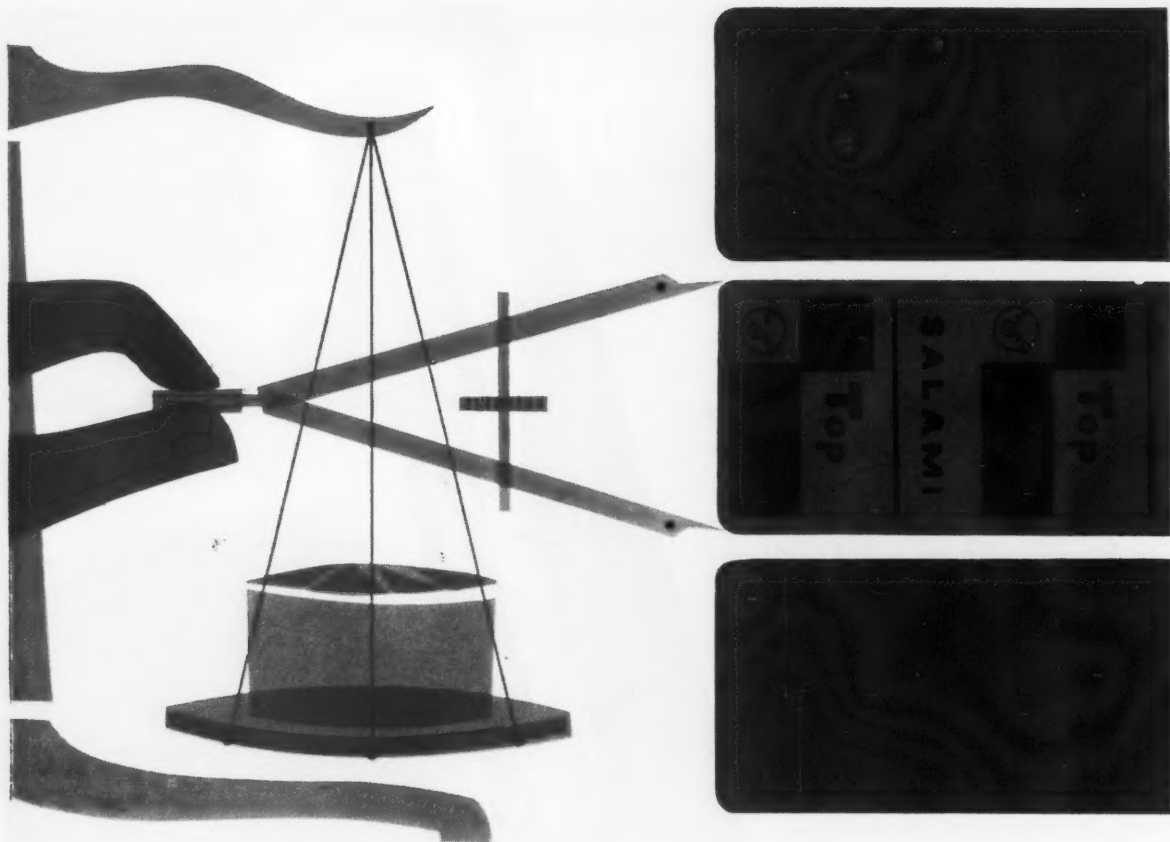


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## Which "C" Casing Gives Maximum Stuffed Uniformity?

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**Chicago • San Francisco**

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# THE NATIONAL PROVISIONER

September 10, 1960

VOLUME 143 NO. 11

## IMP is a Good Road

As anyone who has children, or has had them, is aware, the passage of Labor Day usually means that the youngsters will soon be on their way to grade school, high school or college.

It is probably no exaggeration to say that about this time of year most parents think or declare fervently:

"Thank God for education."

We would like to point out, however, that what is good for the gosling may also be good for the gander.

We would like to draw the attention of our readers to an article beginning on page 13 of this issue in which the valuable educational activity of the Institute of Meat Packing is reviewed.

Under the direction of George M. Lewis and his predecessors, this joint project of the American Meat Institute and the University of Chicago Graduate School of Business has "lifted" (thanks to Frank Thompson of NIMPA for the term) the industry knowledge of thousands of people in the meat packing business, broadened their opportunities and made them more valuable to their employers.

In his new book, "Blue Collar Man," Father Purcell, priest and psychologist of Chicago's Loyola University, reports that his interviews with packinghouse workers indicate a good many do not feel that they have much chance for advancement. If this feeling exists—with its inevitable dulling effect on work attitudes and performance—would it not be desirable for management to try to minimize it by promoting the use of such channels to self-improvement as the home study courses of the Institute of Meat Packing?

Ambition, intelligence, alertness and drive are qualities necessary for individual advancement, but these are most fully effective when coupled with specific and broad "know-how."

## News and Views

**Purchasing Officers** of public institutions should devise a "master blueprint" to improve their food buying programs, George W. Stark, board chairman of the American Meat Institute, told the 15th annual meeting of the National Association of State Purchasing Agents this week in Kennebunk Port, Me. Many public institutions are not serving adequate amounts of meat, basic element of a nutritious, well-balanced diet, emphasized Stark, who is president of Stark, Wetzel & Co., Inc., Indianapolis. This deficiency stems either from a lack of understanding of meat's importance in the diet or a feeling that it is "too expensive" for an organization operating on a tight budget he said. "Many of the supervisors who claim that meat is too high-priced are not aware, or at least pretend not to be aware, that the lower-priced cuts of meat are also highly nutritious and can be fitted into complete and well-planned diets for groups of people of all ages," Stark observed. "These economical meats are not only more nutritious than most of the so-called meat substitutes but are also far more tasty and satisfying than meat substitutes." He recommended developing a book of facts on meat procurement, preparation and serving for use by public institutions throughout the country. A master guide of this kind is seriously needed not only by public institutions but also by many other organizations which have volume feeding operations, such as hotels and restaurants, Stark asserted. He suggested that the National Association of State Purchasing Officials take the lead in this project, with the help and cooperation of such groups as the American Hospital Association, the Foods and Nutrition Council of the American Medical Association, the American Dietetic Association, the AMI and the National Live Stock and Meat Board.

**Details About** the new certification for weight and number of pieces to be offered by the meat grading service, U.S. Department of Agriculture, have been disclosed by the Western States Meat Packers Association. E. Floyd Forbes, WSMAPA president and general manager, said the association has been informed by grading chief Francis M. Lee that certification of weight and pieces can be made into railroad cars or trucks which can be effectively sealed at time of loading. Uncertified product may not be included in a shipment of certified product. The certification will include any type of meat, fresh or frozen, and grade also will be certified if the product is federally graded. Graders will supervise the weighing of product, record this information on weight sheets, supervise loading, apply seals to cars and trucks and issue a meat grade certificate covering the shipment. No identification stamps will be applied to the product or containers. Certificates will show type of packaged product as labeled by vendor. Contents will not be verified. Other information that will appear on the meat certificate is: name of carrier, car or truck number, seal numbers and the hour seals were affixed. A carbon copy of weight sheet will be affixed to the inside of the car or truck before it is sealed. The grader can supply an extra copy of the meat certificate to the seller if he wants to send a copy to the buyer.

**"Coolest" Idea** advanced during the September heat wave is the "Give Meat for Christmas" promotion of the National Live Stock and Meat Board. Increased requests for information and promotional materials indicate that the annual campaign will move into high gear this year with broader participation by all branches of the livestock and meat industry and related groups, the Meat Board announced. An illustrated book describing promotion methods and materials may be obtained from National Live Stock and Meat Board, Christmas Promotion, 407 S. Dearborn st., Chicago 5, Ill.

## Can-Pak's Speedy and Safe Koshering Method

Up to 70 cattle per hour can be slaughtered in the kosher manner with an improved restraining method and pen developed by Canada Packers, Ltd., Toronto. While this method was developed primarily to bring the plant's kosher slaughtering operations into compliance with humane regulations, in common with many humane handling practices, it has materially improved the performance factor. In conventional kosher slaughtering after the live animal is shackled and hoisted, it requires one and sometimes two men to hold the head in proper position for the shochet's knife stroke. The assistant usually has to wrestle with the animal to hold the head steady. Kosher type

simplifies the shochet's task since the animal's neck is brought in clear view. He does not have to reach down under the suspended animal to make the knife stroke.

The equipment and method were developed in following up earlier work done by a Canada Packers task force which was charged with developing a method for kosher slaughtering that would satisfy humane requirements in a practical, efficient manner. This task force, consisting of L. T. Force, general superintendent; H. B. Yerex, plant superintendent; W. F. McCartney, beef supervisor, and W. Trott, engineer, first developed a device of the sling type. Force showed slides of this method at the 1959 American Meat Institute convention in Chicago. While this system was adequate, it was also slow since the animal had to be penned, strapped, lifted and finally manually restrained for the cut. (See page 103 of *THE NATIONAL PROVISIONER*, October 10, 1959, for details of the system.)

The group then designed the present restraining pen. It is constructed from 7-gauge steel plate with suitable frames and stiffeners; the unit is welded to minimize any bruising of the animal during restraint.

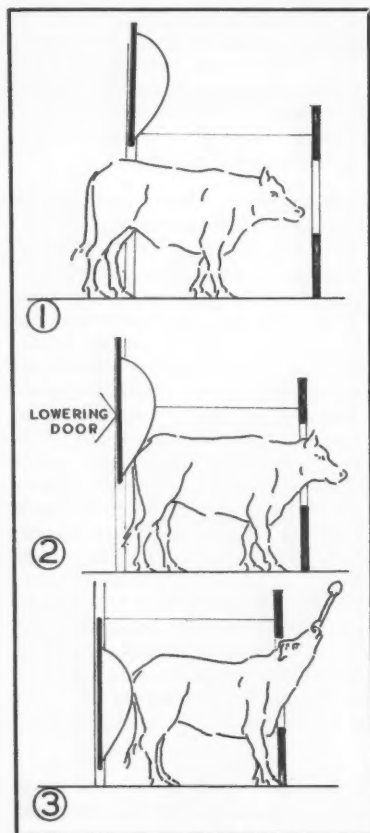
The pen is designed to hold one animal at a time. Its inside dimen-

sions are 7 ft. long by 2 ft. 4 in. wide. The box has two fixed sections, the front and one side, and two air-lifted sections, the rear and the side adjacent to the landing area from which the animal is shackled. The height of the sides is approximately 5½ ft. with the exception of the front which is 7 ft.

One man drives the animal into the pen when the rear gate is in the raised or open position. About midway on the rear gate is a rounded protrusion (see drawings) which is 2 ft. in height and extends at its farthest point 30 in. into the pen. This gate, which can be padded for extra protection against bruising, is lowered gently with a positive action air cylinder. The protrusion aligns with the rump of the animal and forces it to move forward and extend its neck fully through the opening in the front. This opening is 32 in. from the bottom and is 33 in. high by 21 in. wide. On all edges of the opening at which the animal's neck comes in contact with the plate, ½-in. steel quarter round is welded to prevent bruising of the animal.

When the animal is in position in the pen, its shoulders are firmly against the front gate and it cannot back up to withdraw neck and head. The animal is standing on its own

[Continued on page 24]

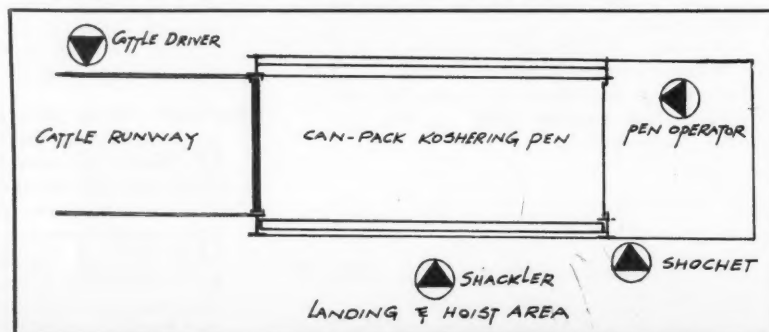


cattle are well-finished, heavy and have a considerable amount of strength in their necks.

The new technique eliminates manual holding and supplants it with positive mechanical action. It also

SECTIONAL VIEWS (left) and plan (below) show layout of koshering pen. OPERATION SEQUENCE is as follows:

1. Rear gate is raised and one animal is driven into pen.
2. Rear gate is lowered, positioning and holding animal so that head and neck are through hole provided in front section.
3. Cattle leader is inserted in animal's nose and pulled taut so that its head is brought upward, keeping neck stretched.
4. The shochet makes his cut.
5. Cattle leader is released when the animal collapses.
6. Side gate is raised, animal is shackled and hoisted on rail.
7. Side gate is lowered, rear gate is raised for the next animal.



## Industry 'Students' Go Back to School Via Mail



N. D. ANDREN



HENRY J. TEFFT



ASSOCIATE director of Institute of Meat Packing, Eva A. Sutherland, who received degree in geology from University of Chicago, returned to campus in 1924 to promote educational activities throughout meat packing industry all over the world.

**H**UNDREDS of meat industry employes who recognize the value of combining study with work to get ahead on the job are expected to join the traditional back-to-school movement this month by enrolling in one or more of the eight home-study courses offered by the Institute of Meat Packing, Chicago, a joint project of the American Meat Institute and the Graduate School of Business of the University of Chicago.

Since its founding in 1923 by pioneer members of the industry, such as the late Thomas E. Wilson, then president of the Institute of American Meat Packers, and Harold H. Swift, the Institute of Meat Packing has enrolled more than 15,000 students, representing all occupations in the meat industry and allied fields all over the world.

At its outset, the Institute's educational program was comprised of evening instruction courses with lectures given by industry experts, a residence school program offered on the campus of the University of Chicago and correspondence courses.

The evening courses, which were offered in several cities, led a number of meat packing firms to set up courses within their own organizations. Having thus achieved the goal of making packers education-conscious, the Institute discontinued

its program of evening courses.

The residence program, which enabled students with bachelor's degrees from agricultural colleges to earn master's degrees in business administration, was dropped in the early 1930s when depression conditions made it difficult for companies to take on additional men for executive training.

From mapping the developing oil fields of Oklahoma, Texas and Arkansas for a large oil company, geologist Eva Sutherland, a graduate of the University of Chicago, returned to the campus in 1924 and began charting the way to "midnight oil" for persons wanting to develop their own potential in the meat industry. Her experience in editing field geologists' reports proved valuable in one of her many duties as associate director of the Institute of Meat Packing—editing textbooks prepared by the committee on textbooks of the American Meat Institute for use by IMP students.

According to Mrs. Sutherland, who also is assistant to the dean of the U. of C. Graduate School of Business, the correspondence courses have proved the most popular. They may be started at any time during the year and are available to employes of meat packing companies anywhere. Detailed brochures containing application forms

are available from the Institute of Meat Packing, University of Chicago, Chicago 37, Ill.

Each course consists of 10 lessons, costs \$10 and takes about 10 weeks to complete. The course instructor, upon receipt of a finished lesson, grades the paper and returns it to the student or to the person in charge of the course if it is part of a company-level group study program for employes.

**AD ASTRA PER ASPERA:** More than 40 per cent of IMP students successfully complete the courses despite such obstacles as language difficulties, domestic duties and other off-job pursuits.

Neil J. Anderson, manager of the cured beef department at Wilson & Co., Inc., Chicago, who is in charge of the beef operations course, once had a young student from El Paso, Tex., who registered for his course in the fall and wasn't heard from again until December.

"He wrote and told me that he was 'dizzy and in love' and wasn't in the right frame of mind to be studying," Anderson recalls. "He explained that he was about to be married and that as soon as he was settled down in quiet married life he would start sending in his beef operations lessons."

A few months later, instructor Anderson heard from the newly-





**BEEF OPERATIONS** course is in capable hands of Neil J. Anderson, manager of cured beef at Wilson & Co.

wed. "This time he said that he had been laboring under a false impression of married life and still couldn't find time to do his lessons," Anderson recollects. "But I got after him and pretty soon the lessons started drifting in. He finished the course around the end of May."

Anderson, who has been teaching the various aspects of beef production, marketing and slaughtering for 25 years, also tells of a letter he received from the wife of a Pennsylvania student who wrote to excuse her husband's "absence from school."

"The husband had just delivered

their twins," says Anderson, "and he was so elated over his midwife prowess that he hadn't been able to do a thing since. His wife said that as soon as he came down out of the clouds she would have him send in the lessons."

According to George M. Lewis, director of the Institute of Meat Packing and vice president of the American Meat Institute, the total number of students enrolled in the first quarter of 1960 was 294, compared with 157 for the same quarter last year. Total enrollment each year runs between 700 and 800, with registration heaviest during the fall.

**CO-EDUCATIONAL:** The courses, which include livestock and meat marketing, pork operations, beef operations, superintendency, by-products, accounting, economics, science, and sausage and ready-to-serve meats, attract students from such far-away places as Thailand and Kenya and also can boast of being co-educational.

"A woman in Chicago who turned out to be the wife of a high government official in the Philippines did an excellent job on the course," says Elmer J. Koncel, instructor of the pork operations course. "I found out after she finished the course that she was attempting to learn all she could about the meat packing business so that when she returned to the Islands she could be of material aid in helping her husband raise



**MARKETING** course is under direction of J. Russell Ives, director of marketing department of the AMI.

the living standards and economy."

Confesses Koncel: "It was from her that I accepted my only 'payola' during my 24 years in handling the course—a small ivory letter opener—because I had answered many questions for her that were outside the scope of the course."

Students have always been slightly on the mischievous side, and IMP students seem to be no exception. Koncel, who received a bachelor's degree with honors from the University of Chicago in meat packing administration and is currently

[Continued on page 29]

**EMPLOYEES** at Toronto, Ont., plant of Canada Packers, Ltd., were awarded IMP certificates at dinner given by firm in Toronto plant's Blue Room. Pictured at right are employees who successfully completed variety of IMP's courses. At lower left are shown students who received certificates upon completion of accounting course.



Posing for camera at lower right are graduates of beef operations course. Canada Packers, Ltd., uses Institute courses to supplement personnel training program. Company appoints group leader from managerial ranks to supervise study group and discuss corrected lessons returned by Institute of Meat Packing instructors.





# STATE MEAT LAWS

## Licensing, Sanitary Controls Are a Start

By EDWARD R. SWEM and BETTY STEVENS

**W**HEN Richard W. Shaw of John Wenzel Co., Wheeling, W. Va., appeared before the agriculture committee of the state Senate in Charleston early last year, representing the West Virginia Meat Packers Association, he urged the lawmakers to concur in a House-passed bill and impose another set of controls on slaughtering and meat processing plants in the state.

Shaw was speaking in behalf of mandatory plant licensing, Step 2 in the carefully-laid plans of the packer association and the State Department of Agriculture to get mandatory meat inspection in West Virginia. Step 1—the promulgation of minimum sanitary standards, backed up by plant inspections—was authorized by the 1957 legislature and became effective in January, 1958. Shaw also asked the senators to approve the new bill's provisions expanding the plant sanitation inspection program to cover such items as processing and handling facilities, wrapping, transportation and refrigeration.

The House-passed measure had struck a snag on the Senate floor, sending it back to the agriculture committee, when some members of the upper body pro-

cessed, packaged or otherwise prepared for sale as food intended for human consumption. Integrated packinghouses must obtain both licenses. More than 150 plants were expected to come under the law.

"We realize that our basic law fails to provide all that is to be desired," T. C. Green, D.V.M., director of the animal disease control division, State Department of Agriculture, wrote *THE NATIONAL PROVISIONER* in returning a questionnaire sent out as part of the magazine's 50-state survey on state meat laws. "However," Dr. Green explained, "it is a start in the right direction and we are confident that its practical application will elevate the West Virginia meat industry and restore the confidence of the consumers."

**LICENSING PICTURE:** As listed in the table on pages 16 and 17, the NP survey shows that 36 of the states definitely have laws calling for the registration and/or licensing of firms in the slaughtering and/or meat processing business. Eleven of the states do not have such requirements although one of these, Florida, requires the plant to sign a memorandum of agreement. Information was not forthcoming from the remaining three states.

Newest of the plant licensing statutes is that enacted by the Mississippi legislature last April. The new Mississippi act transferred regulatory authority over slaughterers and processors of meat and poultry from the State Board of Health to the State Department of Agriculture and provides for voluntary inspection and grading programs as well as mandatory plant licensing and sanitation inspection. The program under the State Board of Health was limited to sanitation inspections carried out by county health departments.

Plant licensing serves two main purposes; it enables the supervisory agency to keep tab on all operations in the state and provides an administrative control, at least potentially effective, for assuring compliance with the minimum sanitary standards.

The licensing section of the Mississippi act, for example, provides: "It shall be the duty of every person operating an establishment as defined in section 2 of this act, except retail dealers, restaurants or eating places and establishments operating under the U.S.

**FOURTH IN SERIES** of five articles on state meat laws based on 50-state National Provisioner survey. The series began in the magazine's August 20 issue.

tested that it was not strong enough and should be amended to provide for immediate establishment of mandatory ante and post mortem inspection.

After Shaw and Department of Agriculture spokesmen explained that they are all for mandatory inspection, but that an adequate inspection program might cost \$500,000 to \$600,000 a year, the lawmakers "saw the light" and agreed that the most practical way to advance the protective health program was a step at a time.

The new West Virginia law requires slaughterhouses killing more than 100 head of livestock a year to obtain a \$25 license for each fiscal year, beginning July 1, 1959. A \$25 license also must be obtained by each "packing plant," defined as an establishment, with or without slaughtering facilities, where livestock carcasses or edible products derived therefrom are cured, salted,

## LICENSING, SANITATION INSPECTION

State	Plant Licensing Program?	No. Slaughtering Plants Licensed	Annual License Fee	No. Meat Food Product Mfg. Plants Licensed	Annual License Fee	Agency in Charge of Licensing	Agency in Charge of Sanitation Inspection	How Often are Facilities Inspected?	Size of Sanitation Inspection Staff
Alabama	No ans.								
Alaska	Yes	5	0	1	0	Agri. Dept.	Health Dept.	Annually; more often as required	App. 10
Arizona	Yes	38	\$5, \$15 or \$80 <sup>1</sup>	18	\$10	Livestock Sanitary Board	Same plus County health depts.	Some daily; some twice a year	19
Arkansas	No						Health Board	App. 3 months	33
California	Yes <sup>2</sup>	169	\$20, \$50 or \$100	Not required		Agri. Dept.	Agri. Dept.	Daily	119 meat insp. personnel
Colorado	Yes	85	\$5 (biannual)			State Board of Stock Inspectors	Health Dept.	1 to 3 months	100 (state and local)
Connecticut	Yes	50	\$25	Not required		State Dept. of Consumer Protection			
Delaware	Yes	No ans.	0	Not required		Health Board	Health Board		3
Florida	4	4	0	4	0	Florida Livestock Board	Florida Livestock Board	Whenever plant operates	76 meat insp. personnel
Georgia	Yes	No ans.	\$10	No ans.	\$10	Agri. Dept.	Agri. Dept.	Monthly <sup>3</sup>	11
Hawaii	Yes	52	\$25	27	0	Agri. and Health Depts.	Health Dept.	At least 4 times a year	10
Idaho	Yes	98	\$25	5	\$25	Agri. Dept.	Agri. Dept.	Whenever plant operates	54 meat inspectors
Illinois	Yes	6	\$25	6	\$25	Agri. Dept.	6	6	6
Indiana	No						Health Board	Semi-annually	26
Iowa	Yes	App. 450 <sup>7</sup>	\$3	7	\$3	Agri. Dept.	Agri. Dept.	Depends on conditions	35
Kansas	Yes	345	\$5 or \$10 <sup>8</sup>	13	\$10	Health Board	Health Board	About twice a year	2
Kentucky	No						Health Dept.	Once or twice a year	2
Louisiana	Yes	401	0	230	\$2.50 per product up to \$10 max.	Health Board	Health Board	Monthly	4 state + 1 or more per parish
Maine	Yes	122	\$5	16	\$5	Agri. Dept.	Agri. Dept.	Several times a year	3
Maryland	No						Health Dept.	Depends on conditions	75 <sup>9</sup>
Massachusetts	Yes	150	Varies with cities and towns	10		Health Dept.	Health Dept.	Monthly or bi-monthly	2 vets and other inspectors
Michigan	Yes	Not required		\$495 <sup>11</sup>	\$25, \$50 or \$100	Agri. Dept.	Agri. Dept.	Periodically	50
Minnesota	Yes	685	\$5	Not available	\$5	Agri. Dept.	Agri. Dept.	Periodically as required	31
Mississippi	Yes	12	\$10	12	\$10	Agri. Dept.	Agri. Dept.	12	12
Missouri	No						Health Division	At least once a year	District personnel
Montana	Yes	63	\$5	4	\$5	Livestock Sanitary Board	Livestock Sanitary Board	Often as necessary	6
Nebraska	Yes	300	\$25			Agri. Dept.	Agri. Dept.	2 or more times a year	14 <sup>12</sup>
Nevada	Yes	12	0		0	Health Dept.	Health Dept.	Twice a year	6 state, 8 local <sup>14</sup>
New Hampshire	No						Health Dept.	Three times a year	8 <sup>13</sup>
New Jersey	Yes	105	0	Not required		Health Dept.	Health Dept.	Depends on conditions	10 meat insp. personnel
New Mexico	No ans.						Health Dept.		
New York	Yes					Agri. Dept.	Agri. Dept.		
North Carolina	No						Health Board		
North Dakota	Yes <sup>10</sup>	5 plus 4 limited check	\$10	Not required		Livestock Sanitary Board	State Laboratories Dept.	Annually	
Ohio	No						Agri. Dept.	Often as possible	8
Oklahoma	Yes	111	\$5 or \$10	137	\$5	Agri. Dept.	Agri. Dept.	Quarterly	4
Oregon	Yes	99	\$50	52	\$10	Agri. Dept.	Agri. Dept.	Continually	70 meat insp. personnel
Pennsylvania	Yes	3,000 <sup>17</sup>	\$10	17	\$10	Agri. Dept.	Agri. Dept.	2 to 6 times a year	10
Rhode Island	Yes		\$10			Health Dept.	Health Dept.		



State	Plant Licensing Program?	No. Slaught- ering Plants Licensed	Annual License Fee	No. Meat Food Product Mfg. Plants Licensed	Annual License Fee	Agency in Charge of Licensing	Agency in Charge of Sanitation Inspection	How Often are Facilities Inspected?	Size of Sanitation Inspection Staff
South Carolina	No ans.								
South Dakota	No						Health Dept.	4 to 6 times a year	
Tennessee	Yes	117 <sup>13</sup>	\$10	18	\$10	Agri. Dept.	Agri. Dept.	Monthly	8
Texas	No						Health Dept.		
Utah	Yes	41 <sup>19</sup>	\$5, \$20 or \$75 <sup>19</sup>	Not required		Agri. Dept.	Agri. Dept.	Several times a year	2 state vets plus health personnel
Vermont	Yes	24	\$5	Not required		Health Dept.	Health Dept.	About every three months	5 <sup>20</sup>
Virginia	Yes	119	0	69	0	Agri. Dept.	Agri. Dept.	Periodically	7
Washington	Yes	Not avail.	\$100	Not available	\$100	Agri. Dept.	Agri. Dept.		
West Virginia	Yes	Not avail.	\$25	Not available	\$25	Agri. Dept.	Agri. Dept.		
Wisconsin	Yes	400	\$20	350	\$1 to \$25 <sup>21</sup>	Agri. Dept.	Health and Agri. <sup>21</sup>	At least twice a year	15
Wyoming	Yes <sup>22</sup>	37	\$3	3	\$3	Agri. Dept.	Agri. Dept.	Monthly	

1. The Arizona slaughter plant license fee is \$5 for a 45-head maximum annual kill, \$15 for a 150-head limit and \$80 for unlimited kill.
2. California licenses cattle slaughtering plants only. The annual fee is \$20 for a kill of less than 51 head per month, \$50 for 51-100 head and \$100 for 101 head and over.
3. While the Delaware State Board of Health is in charge of sanitation inspection, the inspections are made by county sanitarians as part of their general program.
4. Florida does not license slaughtering and processing plants, but they must sign a memorandum of agreement. The Florida Livestock Board will become part of the Department of Agriculture on January 1, 1961.
5. Georgia's mandatory meat inspection program was not underway when frequency of sanitation inspection was given.
6. Plant licensing and sanitation inspection will be part of new mandatory Illinois meat and poultry inspection program now being organized (see last week's NP). About 800 meat and poultry plants are expected to come under program.
7. The Iowa figure includes slaughterers and processors.
8. The Kansas license fee is \$5 for slaughterers and \$10 for integrated packing plants.
9. The 75 Maryland sanitarians do all types of environmental sanitation work.
10. Massachusetts requires registration of meat food product manufacturers but does not license them.
11. Licensing is required of establishments under the Michigan Communitated Meat Law. Manufacturers selling through usual trade channels or through five of their own outlets, to the ultimate consumer, must obtain the \$100 license.

12. A new Mississippi law enacted this year provides for mandatory licensing and sanitation inspection programs covering slaughterers and processors. The State Department of Agriculture is the administrative agency. Sanitation inspections formerly were conducted by county health departments under the supervision of the State Board of Health.
13. The Nebraska sanitation inspection staff does other work also.
14. The Nevada staff is made up of general sanitarians who incidentally inspect meat plants.
15. The New Hampshire staff does all types of sanitary work.
16. North Dakota licensing is limited to slaughtering plants doing inter-city shipment.
17. The Pennsylvania figure includes slaughtering and processing plants.
18. The Tennessee figure includes slaughtering and processing plants.
19. While some states do not license federally inspected plants, the Utah figure includes seven MID plants. The license fee is \$5 for slaughterers killing fewer than 10 head a month, \$20 for 10-49 head and \$75 for 50 or more head.
20. The five Vermont district sanitarians who inspect meat plants also inspect about 3,000 other food processing, lodging and eating establishments.
21. The Wisconsin license fee for meat food product manufacturers is based on gross sales and ranges from \$1 to \$25 a year. The State Board of Health is in charge of sanitation inspections in slaughter plants while processing plants are under the State Department of Agriculture. The 15 state sanitation inspectors also have other food assignments.
22. The 37 licensed Wyoming slaughtering plants include rabbit and poultry, as well as red meat, establishments.

Department of Agriculture system of inspection, to apply to the commissioner (of agriculture) for a license to operate such establishment before July 1, 1960, and annually thereafter before July of each succeeding year, and pay to the commissioner at the time said application for registration and license is filed a fee of \$10 for each establishment operated, and a like fee of \$10 for the renewal thereof.

"The fees for the issuance of the license and the renewals thereof, together with such other fees and charges authorized by this act, shall be kept by the commissioner in a separate fund to be used to defray the expenses of the enforcement of this act. A strict accounting shall be made of all funds received and disbursed.

"An application for a license shall be made on a form to be supplied by the commissioner, and shall show the location of each establishment and the name and address of the owner, and the name and address of the lessor or lessee. The application shall have attached thereto the affidavit of the person applying for the license that the facts set forth therein are true and correct.

"Upon approval of application for license and payment of license fee, and upon approval of sanitary conditions in the establishment, and every place used in connection therewith, the commissioner shall issue to each applicant a license which shall expire on June 30 of each year, and which shall authorize the operation of said establishment for the fiscal year, or portion thereof, for which a license is issued.

"Such license shall be posted in a conspicuous place in or at the place of business of such licensee, and exposed for inspection by any person or persons who may be properly authorized to make such examinations. "From and after the first day of July, 1960, it shall be unlawful for any person to operate an establishment unless said establishment is duly licensed in accordance with the provisions of this act."

**CRIMINAL PENALTY:** Penalty for failure to obtain a license in Mississippi or refusal to comply with the terms of the act and the rules and regulations promulgated thereunder is a fine of up to \$500 for the first offense. The commissioner of agriculture is authorized and directed to obtain a court injunction against persons who continue violations.

A number of states, like Mississippi, do not require a license of federally inspected plants. Others do not make this distinction. The Utah Department of Agriculture noted that the 41 slaughtering plants licensed in that state include seven MID-inspected establishments.

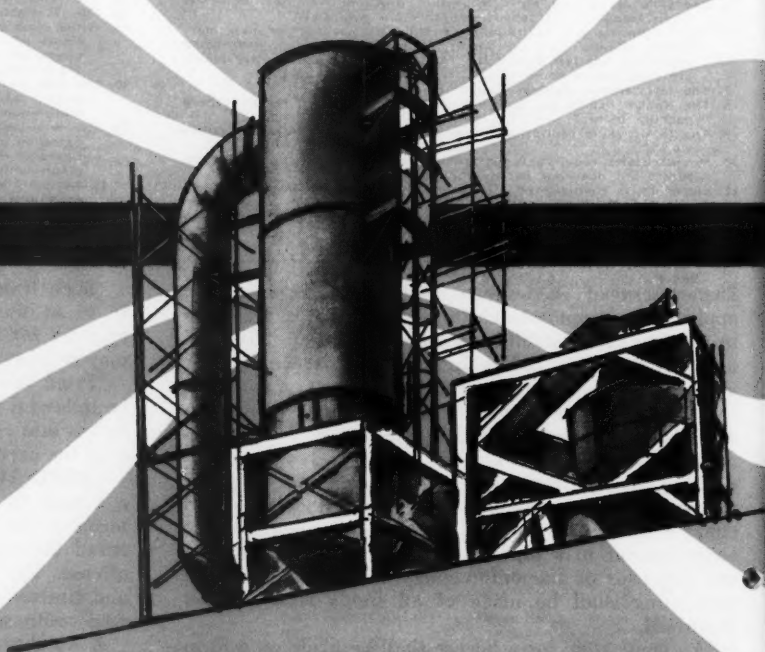
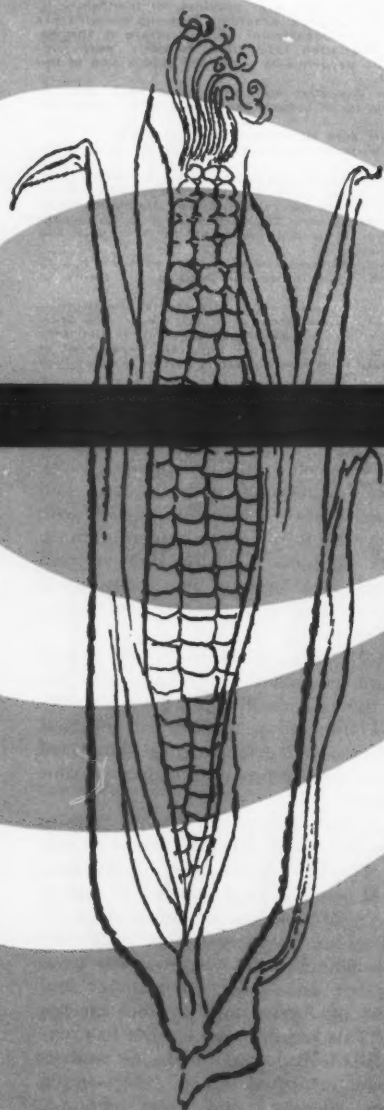
A 1959 amendment to the Tennessee meat inspection law requires all plants slaughtering or processing meat to have a plant number and show the number and Tennessee Department of Agriculture symbol on the meat or on the label. "This requirement applies to processing plants using USDA inspected meats, as well as those using Tennessee inspected meat," emphasized Eugene H. Holeman, director and state chemist, division of foods, drugs and dairies, Tennessee Department of Agriculture.

[Continued on page 32]

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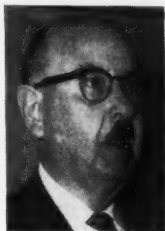
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### AMERICAN MAIZE PRODUCTS COMPANY

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## WSMPA's Forbes Calls for Ban on Meat Processor Merchandising Gimmicks

Various bad practices that have grown up in the meat processing industry, making it extremely difficult for processors to operate at a profit, should be outlawed by the industry itself or, if necessary, by action either under the Packers and Stockyards Act or the Federal



E. F. FORBES

Trade Commission Act, E. Floyd Forbes, president and general manager of the Western States Meat Packers Association, declared recently. He said the problem was discussed at the recent WSMPPA processors' committee meeting in San Francisco.

"Meat and meat products should be sold on quality and on the merits of meat as an outstanding protein food, and not by the use of gimmicks," the WSMPPA president and general manager emphasized.

Forbes listed the following nine practices being carried out on processed meat products in the area covered by WSMPPA:

"1. Packer-processor enclosed coupon in each case of wieners, bacon, chunks and sliced lunch meats. Redeemed 50 coupons with \$5.00 merchandise certificate good at certain clothing stores. This coupon deal operated to benefit of store employee rather than to store ownership.

"2. Packer-processor enclosed coupon in each 2-lb. package of sliced bacon. Consumer to mail coupon to packer for 50¢ redemption. This packer-processor on another occasion enclosed coupon in 1-lb. package of wieners. Consumer to mail coupon to packer for 25¢ redemption.

"3. Packer-processor printed coupons in newspaper which consumer could use in lieu of 10¢ cash toward purchase of 1-lb. package of wieners.

"4. Packer-processor printed coupons in national magazine which consumer could use in lieu of various amounts on purchase of various items sold by this packer.

"5. Packer-processor offered to store management a system of points based upon purchases of processed meat products. Accumulated points were redeemable in hard and soft goods prizes from a catalog.

"6. Packer-processor cross couponed packaged wieners and pork

sausage with coupon worth 10¢ against purchase of other product.

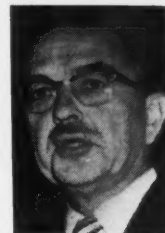
"7. Processor redeemed labels from consumer packages. A specific prize was sent to consumer in return for a specific number of labels.

"8. Packer-processor enclosed package of five marbles in package of 1-lb. wieners.

"9. Packer-processor printed offer on wiener package to redeem label for \$1.00 if consumer would mail it in with statement she was dissatisfied with the quality of the product."

## Hamel of NRA Will Work On Increasing Use of Fats and Meat Scraps

The new marketing program of the National Renderers Association has effected a major change in the duties of its executive director, John J. Hamel, jr. Formerly concerned with all aspects of the association's activities, Hamel now will concentrate primarily on



JOHN HAMEL

special projects to promote greater use of fats, oils and meat and bone meal throughout the markets of the world. Within recent years the NRA's new markets program has boosted export trade from next to nothing to approximately 50 per cent of domestic production and has spearheaded a new research program to develop new uses and customers for the renderer's products. Recently returned from a tour of Europe, where he analyzed market conditions, met with prospective customers and addressed a meeting of the Italian feed manufacturers. Hamel will continue to spend the major part of his time in promotional and in new-use research activities.

## Railroads Will Consider Lowering Rates on Hogs

TCFB Application 9103, which would reduce railroad rates on hogs westbound from midwestern to Pacific Coast and intermediate points, will be considered by the traffic managers committee of the Transcontinental Freight Bureau, Chicago, between now and the next committee meeting in the first week of November, the Western States Meat Packers Association has been informed. WSMPPA is in favor of the reduction in the westbound rail rates on hogs.



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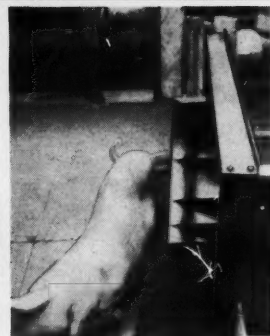
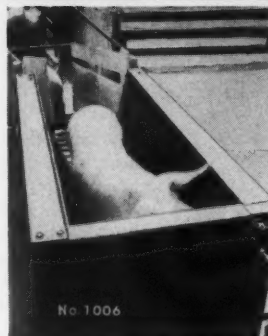
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Ask for detailed literature on the Boss Cradle Restrainer, Boss Restraining Conveyor and Boss Electric Stunner.

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY  
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THE NATIONAL PROVISIONER, SEPTEMBER 10, 1960



# New Meat Plant Uses for Carbon Dioxide Continue To Multiply

SEALED CARTONS of fresh meat are injected with liquid carbon dioxide by use of a special lance in packaging line. New method spreads cooling effect throughout package and keeps product temperature uniformly low.



Versatile carbon dioxide, a product which has exhibited remarkable growth as an industrial refrigerant, can aid production and save money for meat processors in five areas, reports a major producer.

Carbon dioxide, available to packers as a liquid, gas, or in dry ice form, maintains critical temperature control, speeds processing, increases output, and improves product quality, according to the Cardox Division of Chemetron Corporation.

Application of carbon dioxide is especially beneficial in the following operations: sausage, canned and prepared meats; cooling fresh kill; cooling smoked products; shipping, and immobilization.

Serious temperature fluctuations to which meat is subjected during processing can shorten the life and destroy the quality, appearance, and flavor of the product. Hampered production schedules and lost space are other unavoidable disadvantages of a setup which depends only on mechanical cooling.

**PROCESSED MEATS:** The manufacture of sausage, canned, and prepared meats requires constant attention and care to maintain product uniformity and quality. Carbon dioxide overcomes the problems of prolonged manufacturing periods and excessive labor and handling.

No matter what type of sausage product is being prepared, some amount of cutting, grinding, or chopping is a necessary processing step. It is at this point that accurate temperature control must first be instituted. Even with the best operating procedures, trimmings removed from storage will absorb heat from the warmer sausage room and enter the processing stages above the optimum 32° F.

Use of carbon dioxide avoids the danger of increased bacterial action and prevents fat separation and smearing. Most grinding and chopping equipment permits injection of bulk carbon dioxide or shaved dry ice directly into the meat during this stage. This cooling compensates for the effects of elevated temperatures and for any heat generated by mechanical work action.

The effect is immediate. Meat becomes firm; it cuts cleaner, easier, and faster at higher cutting rates, and there is no smearing of fat over lean surfaces. Moisture is retained in the meat, minimizing shrinkage and yielding the highest weight recovery.

In addition, since CO<sub>2</sub> chilling is almost instantaneous, its use eliminates the long delays which are unavoidable when conventional cooling is employed. Liquid CO<sub>2</sub> cooling, easily and accurately regulated, assures that the ground trimmings are kept at the proper temperature to enter the next step of processing without the need for further cooling.

When, for operational reasons, chilling during grinding is impractical, vacuum mixing equipment lends itself very well to CO<sub>2</sub> cooling. The mixer is a closed container ideal for keeping the cold carbon dioxide in contact with the emulsion. Warm spots are completely eliminated because of the agitation of the mixer which thoroughly mixes CO<sub>2</sub> with the emulsion. This use of CO<sub>2</sub> sharply reduces shrinkage and weight loss while creating an inert atmosphere which minimizes bacterial growth and retards deterioration.

Drying and freezing are two other processes which are materially aided by use of carbon dioxide. After stuffing, fresh sausage are normally left hanging for hours in a holding cooler to remove excess moisture on the casings. By use of a carbon dioxide sausage dryer the product is cooled and dried in minutes on a production line basis. This means no delay between linking and packaging, and almost doubles the shelf life of fresh sausage.

Cooling by conventional methods continues to constitute an interruption in otherwise smooth hamburger production in cases in which patties must be frozen after they have been formed and before they have been packaged.

By use of bulk liquid CO<sub>2</sub> all unnecessary and costly handling, loading, moving to and from a blast chiller can be eliminated and start-to-finish automation of the operation can be achieved.

In coping with expanding production of loaf meats, conventional cooling methods may be too slow. The time and excessive shrinkage problems can be overcome with carbon dioxide. Injection of bulk liquid CO<sub>2</sub> into the processed loaves leaving the smokehouse chills the meat to proper slicing temperature and eliminates overnight cooling. A sharp reduction in product shrinkage can be expected to accompany the speedup.

**CARCASS CHILLING:** Reducing the total time needed for processing meat is an objective of any packer

since by speeding up production with given facilities a packer can increase his capacity and his profits.

Some of the more important areas where CO<sub>2</sub> can help trim operating costs, speed production, and approach a one-day put-through cycle are in hot boning, carcass cooling and offal cooling.

Carbon dioxide makes hot boning practical. The nearly instantaneous cooling effect of CO<sub>2</sub> eliminates danger of product damage and minimizes the need for storage space. CO<sub>2</sub> is directly applied in a mechanized section to hot-boned trimmings which are packed immediately. Cooling of discarded fat and bone is eliminated. The cooling effect continues during shipment and storage and reduces refrigeration demand to that required for holding purposes.

Carcass cooling with carbon dioxide offers a number of advantages during this important phase of processing. CO<sub>2</sub> effectively maintains surface temperatures at any desired level to retard bacterial growth while the inert atmosphere of carbon dioxide further retards such activity. When processing smaller carcasses—hogs, lambs, and calves—carbon dioxide can eliminate all conventional chilling and meat may even be chilled while in transit. The warm, dressed carcasses are loaded for shipping and the cars or trailers are injected with bulk liquid carbon dioxide. When they arrive at the processing plant, the carcasses are ready for use.

Sour round is another major problem which can be reduced and even eliminated by supplementary cooling with carbon dioxide.

Use of carbon dioxide makes it possible to process and ship offal the same day, an important advantage in maintaining desirable freshness in these heat-sensitive products.

A reliable supply of carbon dioxide is excellent insurance against failure of conventional refrigeration equipment. The content of a single bulk liquid storage tank is more than adequate to protect cold room inventory while needed repairs are made.

**COOLING SMOKED PRODUCTS:** Streamlining of smoking operations must take place between the time the product leaves the smokehouse and the time it is ready for shipment.

Ordinarily, overnight cooling is required to reduce the temperature of bacon and similar products to a point where they can be easily and cleanly sliced. Packers using carbon dioxide, on the other hand, reduce the temperature of bacon bellies to 26 or 28° in a frac-

tion of the usual time and move them directly to the slicing, packaging, and shipping stations. This nearly uninterrupted sequence of processing improves production scheduling and releases cold room space. Shrinkage and weight loss are materially reduced.

**CRACKLING RECOVERY:** Crackling recovery is a good example of turning waste into a source of profit by the use of carbon dioxide. Use of CO<sub>2</sub> makes this high protein product an edible one by cooling the cracklings obtained from low temperature rendering at a speed which retards bacterial activity. This permits the cracklings to be used in sausage and other products and represents another avenue toward greater profits for the alert packer.

In the cooling unit employed (see below) the temperature of the product is reduced about 110° from 140° just after removal from the rendering kettles to 30° as the cracklings are discharged into storage drums. Cracklings can be run through the unit in 1½ minutes.

The cooler, designed by Cardox Division of Chemetron, consists essentially of two screw conveyors running parallel to each other, one directly over the other.

As the cracklings are carried through the upper conveyor, a stream of air removes the initial heat. The cracklings then drop down to the second conveyor where liquid CO<sub>2</sub> is injected at several points to complete the cooling. Each point is controlled automatically by thermal controls.

Tests indicate that 1 lb. of carbon dioxide will cool about 2 to 3 lbs. of product.

The cooler is 7½ ft. high and the conveyors are 10½ ft. long. Screws are 9¾ in. in diameter. The unit is chain driven by a 1½-hp. motor. Carbon dioxide from storage is injected at four ports which are located 16 in. apart on the bottom conveyor.

**SHIPPING:** All the advantages of careful manufacturing and quality control, coupled with those of efficient production, are lost if meat products arrive at their destination in less than peak condition. Pre-cooling shipping equipment and shipping carton protection equipment using carbon dioxide extend the in-process benefits of carbon dioxide directly to the market.

Carbon dioxide chilling of cars or trucks eliminates waste turn-around time by avoiding the 12 to 36 hours it takes to cool a car, for example, with ice or mechanical refrigeration. Bulk liquid rapid chilling cuts pre-cooling time to a fraction of the usual period, enabling fewer cars to be used more efficiently. In addition, the



**COOLING UNIT** designed to reduce speedily the temperature of partially defatted pork fatty tissue (cracklings) as they come from the low temperature rendering system. The unit, consisting of over-and-under screw conveyors, employs liquid carbon dioxide to do the cooling job. The fresh high-protein material is exposed to a stream of air in the upper screw and liquid CO<sub>2</sub> is injected in the lower one. Rapid cooling preserves optimum quality in the edible material so that it can be employed in many processed products.



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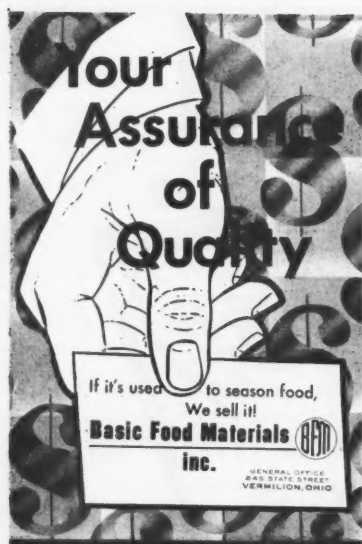
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dry cold obtained by carbon dioxide reduces the moisture in the air and avoids condensation "rain" on meat products.

Dry ice, added to cartons as meat is packed, keeps product temperature uniformly low to preserve original quality and freshness. A new method uses liquid CO<sub>2</sub> which is injected into each carton which has been sealed. The effect is the same as that achieved with dry ice, but requires less handling, is more convenient, and is faster because the cooling effect is spread uniformly throughout the carton.

In addition to these techniques, carbon dioxide can be used for chilling railcars and trucks after loading, and for in-transit refrigeration. The temperature inside railcars or trucks naturally rises during loading. The faster the temperature can be lowered to shipping range, the sooner the shipment can be dispatched. CO<sub>2</sub> eliminates overload on mechanical refrigeration equipment and relieves it of any pulldown draw. It also inhibits bacterial attack, retains the bloom of the meat, and keeps the quality high.

**IMMOBILIZATION:** The role of bulk liquid carbon dioxide in immobilization has grown increasingly more important as packers have become familiar with the speed, economy, and efficiency of this aid in slaughtering calves, sheep, and hogs. In fact, it has been through contact with CO<sub>2</sub> as an immobilization agent that many packers have come to appreciate the advantages of carbon dioxide usage in other areas of the plant.

New uses for liquid carbon dioxide by manufacturers have nearly doubled its production in the past five years, Cardox pointed out, and increased automation in the meat processing industry probably will mean more uses of CO<sub>2</sub> in future.

### Can-Pak's Koshering Method

[Continued from page 12]

feet and the only movement it can make is to move head and neck slightly.

At this point the pen operator places a veterinarian's restrainer in the animal's nostrils. This is a modified cattle leader, or "hum bug," and the points of contact are rubber-covered.

The restrainer is attached to a cable from a hand winch which is so placed that the operator can use one hand to turn it and pull the animal's neck up at a 50-deg. angle from horizontal.

When the head and neck are in

the best position for slaughtering, the ratchet is locked. The animal's neck is taut and fully extended for the shochet's cut. There is no danger of a miscut.

After the cut is made, the restrainer is released and the animal falls to the floor of the pen. The floor is made of perforated metal with a blood drain underneath. The movable side of the pen is raised pneumatically and the dead animal is shackled by the third operator and hoisted in the usual way to the dressing rail. The side door is then lowered and the rear door is raised to allow entry of the next animal.

The Can-Pak kosher restraining pen has several advantages. It is rapid. The Toronto plant's kosher killing rate with the new method is between 60 and 70 animals per hour. No more than 10 seconds elapse between the time the restrainer is placed on the animal's nose and it falls dead on the floor. In addition to being humane, rapid dispatching precludes dark cutting beef, which often is associated with prolonged excitement of the animal.

The animal is restrained humanely while standing on its feet. There is no danger of bruising the animal through loss of balance.

Neither the shochet nor the shackler is endangered since the animal's body and feet are confined. Trying to shackle the protruding feet of the downed animal in the conventional pen is time-consuming since the shackler must avoid being kicked.

The ritual cut is always true with the head and neck held firmly. No one is trying to hold a struggling animal's head in a fixed position.

The Can-Pak restraining pen could also be used advantageously in conventional beef slaughter since the put-through rate is within the range of most killing floors. Once the animal was in position, the head would be within easy reach of the stunner who could render the animal insensible with an air- or cartridge-driven tool. The stunner would not have to waste time waiting for the head to be in the correct position, as is the case in conventional knocking pens where the animal frequently ducks out of reach. If the animal were to duck his head in the new pen, the stunner would simply follow it with the stunning tool.

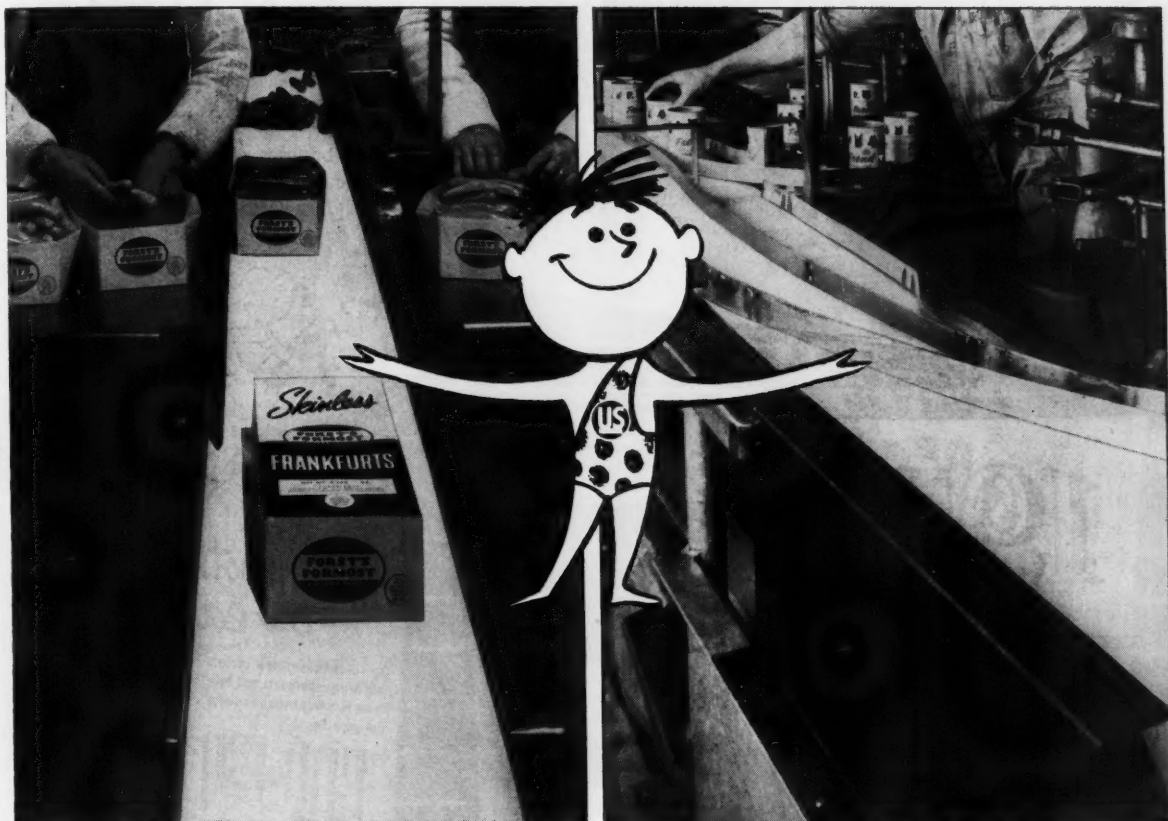
Canada Packers officials estimate the cost of installing the new restraining pen for kosher slaughter amounts to around \$3,000.

The technique has received the approval of various humane, rabbinical and Canadian inspection agencies.





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MR. CHARLES FORST,  
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Mr. Forst has three "U.S." Belts in the frankfurter and bacon room and one in the pet-food canning section. He adds, "We find the U.S. Little Giant Belts have a flexibility that is just right for our needs. Also, the sharp edges of the steel cans do not bother the belts

—but they wore out the stainless-steel belts in less than two years. *Not once have we ever had a repair problem that interfered with our production schedule.* We use Little Giant Belts exclusively."

It's cost-saving and long-life performances such as this that have induced both large and small food packers to adopt and standardize on U.S. Little Giant Conveyor Belt.

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**PICK-PAK**

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1958



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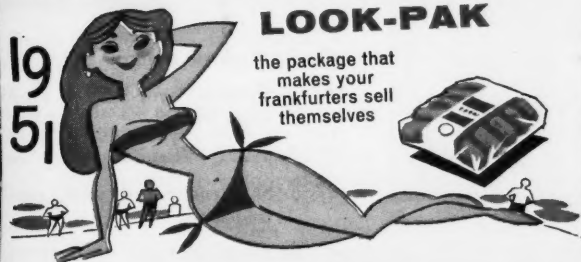
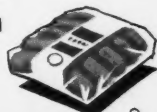


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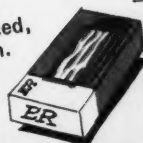
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Meat Industry Products**

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## Back to School Via Mail

[Continued from page 14]

head of the industrial relations department of The Klarer Co., Louisville, recalls that a butcher who was taking his course got into a little scrape. Suddenly the lessons began coming in on official jail stationery, with censor stamps all over the lessons. "He finished the course and did a good job," remembers Koncel, who also wrote a letter of recommendation to help his wayward student get out of jail.

Upon receipt by the Institute of the application and remittance, a student is sent the textbook and lesson materials. The textbooks, written by specialists in meat packing subjects, are constantly undergoing revision to keep pace with new trends in the industry. However, as J. Russell Ives, director of the marketing department at the AMI and the IMP's marketing instructor, points out: "The problem of material becoming outdated is a hard one to cope with." Currently, the accounting textbook is undergoing revision.

Donald S. MacKenzie, director of the AMI department of packing-house practice, supplements his course, sausage and ready-to-serve meats, with current articles from magazines and other periodicals. MacKenzie judges that to prepare a lesson requires "about one to three hours a week." Relates MacKenzie: "A former student of mine who ran the American Club in Bangkok, Thailand, handed in all 10

lessons at once while visting his parents in Harrisburg, Pa. He thought it would be a good idea to know more about sausage making for his hotel business."

While there is no prerequisite for any of the courses, MacKenzie says he thinks students get more out of his sausage course if they have had the science course first.

**COMPANY-LEVEL BEST:** The IMP instructors all seem to be in agreement that the Institute's courses, to be most beneficial, should be taken on a company-level; that is, in a company-sponsored educational program where the firm appoints a department head or some other capable person to direct the activities of the study group and supplement the instructor's returned lessons with an explanation of the policies of the individual company.

"Employees find it much easier to learn when they can get together on a seminar basis and hash over



GEORGE M. LEWIS



D. S. MACKENZIE

the lessons, instead of corresponding on their own," says accounting instructor N. D. Andren, livestock office manager at Geo. A. Hormel & Co., Austin, Minn., and a graduate of the IMP residence program. "The Canadian firms make the best use of our courses because they follow this method of teaching . . . something I would like to see the American meat firms do more of."

A. M. King, head of personnel development at the Montreal plant of Canada Packers, Ltd., uses IMP courses as part of the firm's personnel training program. "A total of 989 courses has been completed by 378 employees, an average of 2.6 each," reports King, whose firm pays the fee upon the employee's successful completion of a course.

"The courses have given our French-Canadian employees an opportunity to increase their knowledge of English, an opportunity to learn more about our industry in a very short time, and have been a stepping-stone to more responsibility for those who made use of the knowledge they acquired," reports



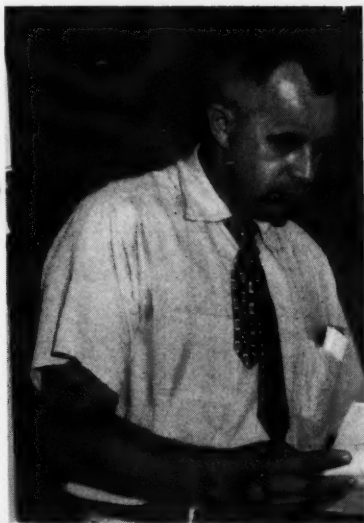
CHIEF of food technology division, American Meat Institute Foundation, Dr. George D. Wilson informs IMP students of latest scientific developments in the meat packing industry.

King. "Although it is difficult to make a definitive statement to the effect that the Institute's courses have been the main factor in an employee's advancement, I feel on safe ground when I say that they have been a contributory factor in relation to the possibility for advancement in the firm."

**U. S. FIRMS CHIDED:** Henry J. Tefft, retired director of the AMI department of packinghouse practice, also is an advocate of the company-sponsored education program. Tefft, who has been an instructor for more than 30 years and is presently in charge of both the by-products and the superintendency courses, says: "The Canadian firms are taking better advantage of our courses than the American firms . . . this is a reflection on the American businessman."

The language factor, while it presents no real hindrance to the successful completion of a course, according to the majority of instructors, does represent a handicap to some students, particularly the French-speaking students of eastern Canada.

One instructor who finds his knowledge of French invaluable when grading papers is Dr. George D. Wilson, chief of the division of food technology at the American Meat Institute Foundation. Born and reared in Canada, Dr. Wilson, whose course in meat packing science includes subject matter drawn from chemistry, bacteriology, histology



INSTRUCTOR Elmer J. Koncel covers all phases of slaughtering, dressing and curing of hogs and cutting and curing of pork products in IMP course.

and physics, says: "Some students are inclined to substitute French words for English, but after the first four or five lessons, they get straightened out."

Dr. Wilson's ability to "straighten out" his students has been useful in more than language difficulties. "A man and woman who signed up for my course at the same time were sending back lessons that were too much alike to be a coincidence," reports Wilson. "After checking into it, I found out they were a married couple. One was sitting back while the other one did the homework. I straightened out this cooperative situation fast."

Upon completing the course satisfactorily, a student receives a certificate from the Institute of Meat Packing. Many companies record completion of these courses on the employee's personnel records. Understanding a business—knowing why and how it operates—is important to an employee looking for promotion and advancement. Every phase of a company's operation is a vital link in the chain, and each employee becomes more valuable as he understands the business as a whole and sees how its many parts work together toward a goal.

#### SLICED BACON PRODUCTION

Sliced bacon production for the week ended August 18 totaled 20,834,562 lbs., according to the U. S. Department of Agriculture.



#### Packers View Leather Tanned by New Process

A group of meat packer representatives had an opportunity recently to examine leather tanned by the new Secotan process at the Eagle Ottawa Leather Co., Grand Haven, Mich., one of the co-developers of the new technique. In addition to shortening the tanning time from days to minutes, the new method produces a leather said to be superior to that produced with conventional vat tanning. The leather is more supple; minor scars and natural markings are minimized as the process pushes them to the flesh side; the leather is stronger, breathes better, is less dense and gives a better yield per hide, it is claimed.

The technique uses acetone in the tanning operation. Solvent used in the three-chamber machine is reclaimed.

Shown in photo examining a hide processed by the new technique are: Donald MacKenzie, American Meat Institute; Arthur Pearson, Swift & Company, and Richmond Unwin, Reliable Packing Co., all of Chicago; John Mohay, National Independent Meat Packers Association, Washington, D. C.; Martin Cernetisch, John Morrell & Co., Ottumwa, Ia.; Dr. Earle S. Hannaford, American Telephone & Telegraph Co., New York, N. Y., and Dr. Tracy Barber, Geo. A. Hormel & Co., Austin, Minn.

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## State Licensing, Sanitary Controls

[Continued from page 17]

The annual license fees reported by the various states run anywhere from zero to \$100. A few are based on the slaughter rate. Louisiana charges nothing for slaughtering plant licenses, but the fee for a processing plant license is \$2.50 per product up to a maximum of \$10. The Wisconsin slaughtering plant license costs a flat \$20, while the processing plant license, ranging from \$1 to \$25, is based on gross sales. Michigan, which does not license slaughtering plants, requires a \$25, \$50 or \$100 license of manufacturers under the state's Commuted Meat Law. The smallest Michigan fee is for plants manufacturing and selling at retail at only one place in the state. A manufacturer making distribution through more than one but not exceeding five of his own establishments, for sale to the ultimate consumer, must obtain the \$50 license. The \$100 license is required of a manufacturer making distribution through the usual trade channels for resale or making distribution through more than five of his own establishments for sale to the ultimate consumer.

**SANITARY CONTROLS:** Of the states reporting in the NP survey, only North Dakota said that it does not set any physical standards for slaughtering or processing plants. In Wisconsin, where the sanitation program for slaughtering plants is administered by the State Board of Health while the program for processing plants is under the Department of Agriculture, officials indicated that minimum physical standards have been established for slaughtering facilities but not for processing plants.

The standards of New Jersey, for example, as sum-

marized by Milton Ruth, chief of food and drug programs, division of environmental health, State Department of Health, "require that there must be adequate light throughout the establishment; that sufficient ventilation is provided; that potable water is supplied; that plumbing has been provided in a manner to protect public health; that adequate toilet facilities are provided; that plant and toilet wastes are properly disposed of; that equipment is adequate and properly placed for good working conditions and ease in cleaning; that proper cleaning is practiced, and adequate refrigeration is provided."

The standards set by some states, however, are pretty sketchy and could cover almost anything from a laundry to a hamburger stand.

Every state indicated that it conducts sanitation inspections of slaughtering and processing plants, but this area appears to be the weakest section of the state regulatory picture.

State agencies reported that plant facilities are inspected "annually," "periodically," "twice a year," "depends on conditions," "as often as possible," etc., with continual supervision only where sanitation inspection is part of the meat inspection program, utilizing meat inspection personnel. Reports from other sources, including packers, federal agencies and veterinarians, indicate that in many cases the examination of premises is perfunctory and very infrequent or is not carried out at all.

Where effective sanitary controls are lacking, plant licensing serves little purpose except to enable the state to collect a fee.

(NEXT WEEK: State standards for meat products, and a legal problem. Last in the series.)



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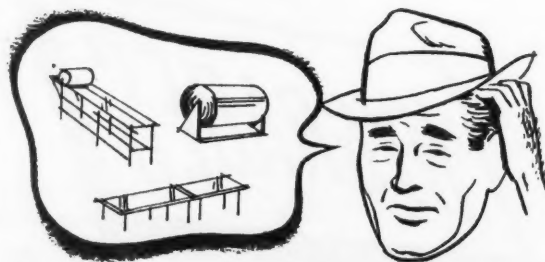
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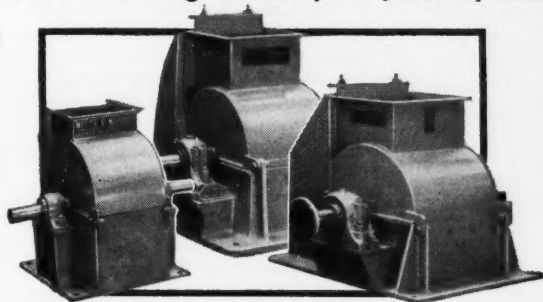
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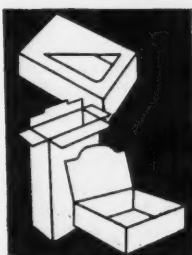
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# ALL MEAT . . . output, exports, imports, stocks

## Meat Production Swings Upward; Mostly Beef

Meat production scored a moderate recovery in the week ended September 3 as volume for the period rose to 412,000,000 lbs. from 408,000,000 lbs. for the previous week. Production under federal inspection last week was about 4 per cent larger than the 395,000,000 lbs. for the same week last year. Beef accounted mostly for the increase in total volume for both the week and year. Slaughter of cattle rose by about 20,000 head since the week before and numbered about 53,000 head larger than last year. Hog kill, meanwhile continued to lag below last year. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK (Excl. lard)	
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.
Sept. 3, 1960	405	234.1	1,140	153.4
Aug. 27, 1960	385	226.0	1,175	158.7
Sept. 5, 1959	352	208.5	1,218	163.3

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Sept. 3, 1960	95	12.0	275	12.6	412
Aug. 27, 1960	98	12.2	250	11.5	408
Sept. 5, 1959	93	11.8	239	11.0	395

1950-60 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.  
1950-60 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

Week Ended	AVERAGE WEIGHT AND YIELD (LBS.)			
	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
Sept. 3, 1960	1,005	578	234	135
Aug. 27, 1960	1,020	587	235	135
Sept. 5, 1959	1,025	592	231	134

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD. Per cwt.	Mil. lbs.
	Live	Dressed	Live	Dressed		
Sept. 3, 1960	220	126	96	46	—	38.5
Aug. 27, 1960	220	125	96	46	—	39.9
Sept. 5, 1959	220	127	95	46	13.9	39.1

## More Beef To Be Available Next Year, USDA Predicts

Considerably more beef will be available to the consumer next year than this year, according to a U.S. Department of Agriculture survey. The situation will be the outgrowth of the fact that about 3,000,000 more cattle will be added to the U.S. herd this year.

The cattle slaughter potential, therefore, will be considerably greater than this year. The USDA added that cattle numbers have risen to the point where heavier marketings are just about inevitable. The ensuing price trend, as a result, will depend on to what extent slaughter does actually increase.

The USDA further suggested that unless marketing of cattle is spurred by drought or by a significant change in economic conditions, the prospect for next year is one of gradual change rather than sharp changes in marketings and prices.

During the first half of this year, cattle slaughter was about 10 per cent larger than last year, while calf kill in commercial plants was up by about 4 per cent over last year. In the second half of this year the spread in both cattle and calves is expected to be even greater.

The USDA believes the upward cycle in cattle numbers is leveling off, adding that only about 3,000,000 head will be added to the nation's herd this year compared with the 1959 increase of about 4,900,000 head.

## Meat Prices At 6-Month Low

Meat prices continued to decline in the week ended August 30 as the average wholesale price index settled to 94.9, its lowest in about six months, according to the Bureau of Labor Statistics. The average level of prices paid by consumers for a wide range of commodities declined to 119.3, also among recent lows. The same indexes for the corresponding week last year were 96.7 and 119.3 per cent, respectively. Current indexes were computed on the basis of 1957-49 average of 100 per cent.

## PET FOOD PRODUCTION

Canned food and canned for fresh frozen food component for dogs, cats and like animals, prepared under federal inspection and certification for the week ended August 13 totaled 3,135,115 lbs.

## See Diversion Of Aussie, N. Z. Meat From The U.S. To Japan

New Zealand and Australian meat, which otherwise would have been shipped to the United States, has now been diverted to Japan to help alleviate the severe shortage in that country. A team of buyers representing various meat interests in Japan recently visited the two countries "down under" for the purpose of arranging for supplies of beef, mutton, pork and kangaroo meat to be shipped to Japan.

Competitiveness of Australian and New Zealand meat attracted the Japanese team to those two countries, where surpluses are generally large. In Australia, the Japanese negotiated for the purchase of about 4,500,000 lbs. of meat per month. The kangaroo meat has already been shipped.

In New Zealand, the team negotiated for mutton shipments only. It was indicated that Japanese imports of N.Z. mutton in 1960 will probably amount to about 29,000,000 lbs., or sharply more than the 6,700,000 lbs. imported last year.

## Meat Listed By USDA Among Plentiful Foods In October

Meat is one food item which could be the source of increased sales in October if food merchandisers actively promote the foods expected by the U. S. Department of Agriculture to be in plentiful supply during the month.

Meat counters can feature an abundance of beef, especially the medium and lower grades which may be in largest supply in over two years. Supplies of higher grades of beef in October will be about the same or slightly greater than during the summer. Beef prices have already declined, dropping in late August to the lowest price levels since 1957.

Large supplies of lamb are also in sight for October, especially the early part of the month when they are expected to be near the peak and can make an excellent "feature" item. Customers' attention has been directed to lamb through a full-scale industry promotion and the widespread publicity should carry over into the month of October.

# PROCESSED MEATS . . . SUPPLIES

## July Meat Imports About 22 Per Cent Below 1959

Foreign meat, which has been entering the United States in smaller volume than last year, also lagged for the month of July behind such movement in the same month of 1959. Total U. S. meat imports in July at 66,709,493 lbs. were down by about 22 per cent from last year's July inshipments of 85,683,172 lbs. The sharp cut-back in shipments from some South American countries, as Argentina and Brazil, accounted mostly for the July drop-off in U. S. meat imports this year. Meanwhile, shipments from Australia were up, but those from New Zealand were smaller than last year. Shipments from Australia amounted to 25,976,841 lbs. compared with 21,173,157 lbs. last year. U. S. meat imports by country of origin are listed below as follows:

Country of origin	Fresh meats and edible offal		—Cured meats—	
	Beef, Veal Pounds	L & M Pounds	Pork Pounds	Beef Pounds
Argentina	22,631,121	3,214,953	9,007	204,000
Australia	1,400,625	2,782	3,178,706	533
Canada	.....	.....	.....	488,119
Denmark	.....	.....	.....	25,321
Germany	.....	.....	.....	3,914
Holland	.....	.....	.....	33,488
Ireland	942,615	.....	.....	1,789
Mexico	1,896,213	.....	.....	.....
New Zealand	13,281,056	949,625	12,452	.....
All others	1,347,956	60,344	.....	40,000
Totals—July 1960	41,499,586	4,227,704	3,200,165	560,424
July 1959	42,672,427	4,660,656	3,121,114	13,054,660

Country of origin	Canned meats		Sausage (treated)		General miscel.	
	Beef Pounds	Pork Pounds	Miscel. Pounds	Beef Pounds	Pork Pounds	Totals Pounds
Argentina	2,931,382	.....	120,366	310,601	.....	75,096
Australia	121,560	.....	.....	.....	.....	25,976,641
Brazil	767,996	.....	.....	.....	1,500	769,496
Canada	21,483	217,378	3,940	3,102	147,561	5,464,229
Denmark	.....	3,630,534	291,517	177,591	.....	4,124,963
Germany	6,936	117,236	7,991	10,770	.....	146,847
Holland	.....	2,948,642	61,209	6,310	.....	3,049,649
Ireland	.....	.....	.....	.....	.....	944,404
Mexico	.....	.....	.....	.....	.....	1,896,213
New Zealand	.....	.....	.....	.....	.....	14,243,133
Paraguay	1,212,308	.....	.....	.....	.....	1,212,308
Poland	.....	2,359,307	208,759	.....	.....	2,568,066
Uruguay	967,369	.....	.....	.....	14,560	981,929
All others	67,726	112,715	.....	49,971	3,665	1,690,170
Totals—July '60	6,029,034	9,340,823	806,497	310,601	247,744	242,382
July '59	9,508,523	10,159,744	992,019	203,479	656,021	85,683,172

Note: In addition to the above, imports of horse meat (in lbs.) were as follows: July, 1960—Argentina, 89,425; Canada, 31,503 and Mexico, 25,000; July 1959—Mexico, 88,748.

## AMI PROVISION STOCKS

Provision stocks as reported to the American Meat Institute totaled 112,200,000 lbs. on Aug. 27. This volume was 26 per cent above the 88,-stock about a year earlier.

Stocks of lard and rendered pork fat totaled 40,600,000 lbs. for a 24 per cent drop from 53,300,000 lbs. in stock about a year earlier.

The accompanying table shows stocks as percentages of holdings two weeks and a year earlier.

	Aug. 13 1960	Aug. 29 1959
<b>HAMS:</b>		
Cured, S.P.-D.C. ....	108	89
Frozen for cure, S.P.-D.C. .	73	65
Total hams .....	82	165
<b>PICNICS:</b>		
Cured, S.P.-D.C. ....	136	88
Frozen for cure, S.P.-D.C. .	83	194
Total picnics .....	94	143
<b>BELLIES:</b>		
Cured, D.S. ....	122	75
Frozen for cure, D.S. ....	44	47
Cured, S.P.-D.C. ....	101	88
Frozen for cure, S.P.-D.C. .	82	171
<b>OTHER CURED MEATS:</b>		
Cured and in cure .....	109	111
Frozen for cure .....	97	100
Total other .....	103	105
<b>FAT BACKS:</b>		
Cured D.S. ....	104	121
<b>FRESH FROZEN:</b>		
Loins, spareribs, neckbones, trimmings, other—total	96	106
<b>TOT. ALL PORK MEATS</b> ..	89	126
<b>LARD &amp; R.P.F.</b> .....	99	76
<b>PORK LIVERS</b> .....	93	49

## U. S. LARD STOCKS

United States lard stocks held in warehouses, factories and packing-houses, refrigerated and non-refrigerated, on Aug. 6, totaled 128,900,-000 lbs. compared with 136,400,000 lbs. a month before and 135,600,000 lbs. on the same date a year earlier.

## DOMESTIC SAUSAGE

Pork sausage, bulk (cl., lb.)	
In 1-lb. roll	38 @ 43
Pork saus; sheep cas.,	
In 1-lb. package	56 @ 60
Franks, sheep casing,	
In 1-lb. package	64 @ 70
Franks, skinnless	51 @ 53
Bologna, ring, bulk	49 1/2 @ 56
Bologna, a.c., bulk	41 @ 44
Smoked liver, a.c., bulk	37 @ 46
Polish sausage, self-	
service pack,	55 @ 72
Smoked liver, n.c., bulk	51 @ 53
New Eng. lunch spec.	63 @ 69
Olive loaf, bulk	46 1/2 @ 53
Blood and tongue, n.c.	46 1/2 @ 69
Blood, tongue, a.c.	45 1/2 @ 65
Pepper loaf, bulk	49 1/2 @ 66 1/2
Pickle & Pimento loaf	43 1/2 @ 53
Bologna, a.c., sliced	
6, 7-oz. pack, doz.	2.65 @ 3.60
New Eng. lunch spec.,	
sliced, 6, 7-oz., doz.	4.05 @ 4.92
Olive loaf,	
sliced, 6, 7-oz., doz.	3.00 @ 3.84
P.L. sliced, 6-oz., doz.	2.85 @ 4.80
P&P loaf, sliced,	
6, 7-oz., dozen	2.85 @ 3.60

## DRY SAUSAGE

(Sliced, 6-oz. package, lb.)

Cervelat, hog bungs	1.05 @ 1.07
Thuringer	64 @ 66
Farmer	89 @ 91
Holsteiner	87 @ 89
Salami, B.C.	1.01 @ 1.03
Salami, Genoa style	1.12 @ 1.14
Salami, cooked	55 @ 57
Pepperoni	91 @ 93
Sicilian	1.01 @ 1.03
Goteborg	91 @ 1.03
Mortadella	62 @ 64

## CHGO. WHOLESALE

### SMOKED MEATS

Wednesday, Sept. 7, 1960	
Hams, to-be-cooked,	
14/16, wrapped	44
Hams, fully cooked,	
14/16, wrapped	45
Hams, to-be-cooked,	
16/18, wrapped	44
Hams, fully cooked,	
16/18, wrapped	45
Bacon, fancy, de-rind,	
8/10 lbs. wrapped	39
Bacon, fancy sq. cut, seed-	
less, 10/12 lbs., wrapped	41
Bacon, No. 1, sliced 1-lb.	
heat seal, self-service pkg.	51

## SPICES

(Basis Chicago, original barrels, bags, bales)

	Whole Ground
Allspice, prime	86
resifted	99
Chili pepper	56
Chili powder	56
Cloves, Zanzibar	60
Ginger, Jamaica	46
Mace, fancy Banda	3.90
East Indies	2.95
Mustard flour, fancy	43
No. 1	38
West Indies nutmeg	1.82
Paprika, American,	
No. 1	52
Paprika, Spanish,	
No. 1	67
Cayenne pepper	63
Pepper:	
Red, No. 1	56
Black	75
White	1.02

## SAUSAGE CASINGS

(Cl. prices quoted to manufacturers of sausage)

<b>Beef rounds:</b> (Per set)	
Clear, 29/35 mm.	1.35 @ 1.40
Clear, 35/38 mm.	1.35 @ 1.50
Clear, 35/40 mm.	1.20 @ 1.40
Clear, 38/40 mm.	1.30 @ 1.40
Not clear, 40 mm./dn	80 @ 85
Not clear, 40 mm./up	90 @ 95
<b>Beef weasands:</b> (Each)	
No. 1, 24 in./up	15 @ 18
No. 1, 22 in./up	16 @ 18
<b>Beef middles:</b> (Per set)	
Ex. wide, 2 1/4 in./up	3.75 @ 3.85
Spec. wide, 2 1/4 in.	2.75 @ 2.90
Spec. med. 1 3/4-2 1/4 in.	1.85 @ 1.95
Narrow, 1 3/4 in./dn	1.15 @ 1.20
<b>Beef bung caps:</b> (Each)	
Clear, 5 in./up	42 @ 46
Clear, 4 1/4-5 inch	32 @ 36
Clear, 4 1/4-5 inch	21 @ 23
Clear, 3 1/4-4 inch	19 @ 21
<b>Beef bladders, salted:</b> (Each)	
7 1/2 inch./up, inflated	22
6 1/2-7 1/2 inch, inflated	14
5 1/2-6 1/2 inch, inflated	14
<b>Pork casings:</b> (Per hank)	
29 mm./down	4.75 @ 5.00
29/32 mm.	4.75 @ 5.00
32/35 mm.	3.25 @ 3.60
35/38 mm.	2.60 @ 3.00
38/42 mm.	2.35 @ 2.50
<b>Hog bungs:</b> (Each)	
Sow, 34 inch cut	62 @ 64
Export, 34 in. cut	55 @ 57
Large prime, 34 in.	42 @ 44
Med. prime, 34 in.	29 @ 31
Small prime	16 @ 19
Middles, cap off	72 @ 74
Skip bungs	11 @ 12

<b>Sheep casings:</b> (Per hank)	
26/28 mm.	5.35 @ 5.45
24/28 mm.	5.25 @ 5.35
22/24 mm.	4.15 @ 4.25
20/22 mm.	3.65 @ 3.75
18/20 mm.	2.70 @ 2.80
16/18 mm.	1.35 @ 1.45

## CURING MATERIALS

Nitrite of soda, in 400-lb. (Cwt.)	
bbis., del. or f.o.b. Chgo.	\$11.98
Pure refined gran.	
nitrate of soda	5.65
Pure refined powdered nitrate	
of soda	8.65
Salt, paper sacked, f.o.b.	
Chgo. gran. carlots, ton	30.50
Rock salt in 100-lb.	
bags, f.o.b. whse., Chgo.	28.50
Sugar:	
Raw, 96 basis, f.o.b. N.Y.	6.55
Refined standard cane	
gran., del'd. Chgo.	9.71
Packers curing sugar, 100-	
lb. bags, f.o.b. Reserve,	
La., less 2%	8.80
Dextrose, regular:	
Cerelose, (carlots, cwt.)	7.76
Ex-warehouse, Chicago	7.91

## SEEDS AND HERBS

(Cl., lb.)	Whole Ground
Caraway seed	33 38
Cominos seed	40 45
Mustard seed	
yellow	25
fancy Amer.	25
Oregano	37 46
Coriander,	
Morocco, No. 1	24 28
Marjoram, French	54 63
Sage, Dalmatian,	
No. 1	59 66



# FRESH MEATS... Chicago and outside

**CHICAGO**  
Sept. 6, 1960

## CARCASS BEEF

Steers, gen. range: (carlots, lb.)	
Choice, 500/600	40
Choice, 600/700	40
Choice, 700/800	39½ @ 40
Good, 500/600	38½
Good, 600/700	38½
Bull	32
Commercial cow	29½ @ 30
Canner-cutter cow	29

## PRIMAL BEEF CUTS

Prime:	
Rounds, all wts.	52 @ 53
Tr. loins, 50/70 (cl.)	82 @ 85
Sq. chuck, 70/90	34
Armchuck, 80/110	32 @ 32½
Ribs, 25/35 (cl.)	55 @ 57
Briskets (cl.)	26½ @ 27
Navels, No. 1	16½ @ 17
Flanks, rough No. 1	17½
Choice:	
Hindqtrs., 5/700	51½n
Foreqtrs., 5/800	31
Rounds, 70/90 lbs.	47½
Tr. loins, 50/70 (cl.)	70 @ 78
Sq. chuck, 70/90	34
Armchuck, 80/110	32 @ 32½
Ribs, 25/30 (cl.)	52 @ 53
Ribs, 30/35 (cl.)	51 @ 52
Briskets (cl.)	26½ @ 27
Navels, No. 1	16½ @ 17
Flanks, rough No. 1	17½
Good (all wts.):	
Sq. chucks	33 @ 34
Rounds	46 @ 47½
Briskets	25 @ 26
Ribs	47 @ 50
Loins, trim'd.	66 @ 69

## COW, BULL TENDERLOINS

C&C grade, fresh (Job lots, lb.)	
Cow, 3 lbs./down	75 @ 78
Cow, 3 ½ lbs.	78 @ 85
Cow, 4 ½ lbs.	86 @ 95
Cow, 5 lbs./up	108 @ 114
Bull, 5 lbs./up	108 @ 114

## CARCASS LAMB

Prime, 35/45 lbs. (cl., lb.)	42 @ 44
Prime, 45/55 lbs.	42 @ 44
Prime, 55/65 lbs.	41 @ 43
Choice, 35/45 lbs.	42 @ 44
Choice, 45/55 lbs.	42 @ 44
Choice, 55/65 lbs.	41 @ 43
Good, all wts.	38 @ 42

## PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Sept. 6	San Francisco Sept. 6	No. Portland Sept. 6
<b>FRESH BEEF (Carcass):</b>			
<b>STEER:</b>			
Choice, 5-600 lbs.	\$41.00 @ 43.00	\$43.00 @ 44.00	\$42.50 @ 44.50
Choice, 6-700 lbs.	40.00 @ 42.00	41.00 @ 43.00	41.50 @ 44.00
Good, 5-600 lbs.	38.00 @ 41.00	40.00 @ 41.00	42.00 @ 43.50
Good, 6-700 lbs.	37.00 @ 39.00	39.00 @ 40.00	41.00 @ 43.00
Stand., 3-600 lbs.	36.00 @ 39.00	38.00 @ 40.00	38.00 @ 39.00
<b>COW:</b>			
Commercial, all wts.	29.50 @ 33.00	30.00 @ 33.00	33.00 @ 35.00
Utility, all wts.	28.50 @ 32.00	27.00 @ 30.00	31.00 @ 33.00
Canner-cutter	27.00 @ 30.00	25.00 @ 27.00	29.00 @ 31.00
Bull, util. & com'l.	37.00 @ 40.00	36.00 @ 38.00	39.00 @ 40.00
<b>FRESH CALF:</b>	(Skin-off)	(Skin-off)	(Skin-off)
Choice, 200 lbs./down	47.00 @ 51.00	None quoted	42.00 @ 46.00
Good, 200 lbs./down	46.00 @ 50.00	42.00 @ 44.00	39.00 @ 44.00
<b>LAMB (Carcass):</b>			
Prime, 45-55 lbs.	40.00 @ 43.00	38.00 @ 42.00	37.00 @ 39.50
Prime, 55-65 lbs.	40.00 @ 41.00	36.00 @ 40.00	None quoted
Choice, 45-55 lbs.	38.00 @ 43.00	38.00 @ 42.00	37.00 @ 39.50
Choice, 55-65 lbs.	38.00 @ 41.00	36.00 @ 40.00	None quoted
Good, all wts.	37.00 @ 41.00	35.00 @ 38.00	36.00 @ 38.00
<b>FRESH PORK: (Carcass) (Packer style)</b>		(Shipper style)	(Shipper style)
135-175 lbs. U. S. No. 1-3	None quoted	None quoted	28.00 @ 30.00
<b>LOINS:</b>			
8-10 lbs.	47.00 @ 51.00	52.00 @ 55.00	50.00 @ 53.00
10-12 lbs.	47.00 @ 51.00	52.00 @ 55.00	50.00 @ 53.00
12-16 lbs.	47.00 @ 51.00	48.00 @ 52.00	50.00 @ 53.00
<b>PICNICS:</b>	(Smoked)	(Smoked)	(Smoked)
4-8 lbs.	28.00 @ 35.00	32.00 @ 35.00	31.50 @ 35.00
<b>HAMS (Cured):</b>			
12-16 lbs.	42.00 @ 51.00	46.00 @ 50.00	48.00 @ 52.00
16-20 lbs.	41.00 @ 50.00	44.00 @ 48.00	47.00 @ 50.00

## BEEF PRODUCTS

(Frozen, carlots, lb.)	
Tongues, No. 1, 100's	31
Tongues, No. 2, 100's	28
Hearts, regular, 100's	17½n
Livers, regular, 35/50's	18n
Livers, selected, 35/50's	28n
Tripe, cooked, 100's	7½n
Tripe scalded 100's	5¾ @ 6
Lips, unsalted, 100's	12n
Lips, salted, 100's	14
Melts	6¼n
Lungs, 100's	6 @ 6½n
Udders, 100's	4¾

## FANCY MEATS

Beef tongues,	
corned, No. 1	36
corned, No. 2	34
Veal breads, 6/12-oz.	122
12-oz./up	142
Calf tongues, 1-lb./dn.	26

## BEEF SAUS. MATERIALS

### FRESH

Canner-cutter cow meat, (lb.)	
barrels	41½
Bull meat, boneless, barrels	45
Beef trimmings,	
75/85%, barrels	32½ @ 33
85/90%, barrels	36
Boneless chucks,	
Hinds, 7/800	42
Beef cheek meat, trimmed, barrels	28½
Beef head meat, bbls.	28n
Veal trimmings, boneless, barrels	39 @ 40

## VEAL SKIN-OFF

(Carcass prices, lcl., lb.)	
Prime, 90/120	52 @ 53
Prime, 120/150	51 @ 53
Choice, 90/120	49 @ 50
Choice, 120/150	48 @ 50
Good, 90/150	43 @ 45
Commercial, 90/190	37 @ 39
Utility, 90/190	31 @ 33
Cull, 60/120	28 @ 29

## BEEF HAM SETS

Insides, 12/up, lb.	51
Outsides, 8/up, lb.	49 @ 50
Knuckles, 7½/up, lb.	50 @ 51
n-nominal, b-bld, a-asked	

**NEW YORK**  
Sept. 7, 1960

## CARCASS BEEF AND CUTS

Prime steer: (cl., lb.)	
Hinds, 6/700	54 @ 59
Hinds, 7/800	53 @ 59
Rounds, cut across, flank off	50 @ 57
Rds., dia. bone, f.o.	51 @ 57
Short loins, untrim.	75 @ 95
Short loins, trim.	103 @ 140
Flanks	17 @ 19
Ribs	54 @ 61
Arm chucks	35 @ 39
Briskets	27 @ 34
Plates	15½ @ 18
Choice steer:	
Carcass, 6/700	42 @ 43
Carcass, 7/800	41½ @ 43
Carcass, 8/900	41 @ 42
Hinds, 6/700	51½ @ 55
Hinds, 7/800	50½ @ 55
Rounds, cut across, flank off	49 @ 56
Rds., dia. bone, f.o.	50 @ 56
Short loins, untrim.	63 @ 70
Short loins, trim.	87 @ 105
Flanks	17 @ 19
Ribs	51 @ 56
Arm chucks	34 @ 37
Briskets	26 @ 34
Plates	15 @ 18
Good steer:	
Carcass, 5/600	40½ @ 42½
Carcass, 6/700	40½ @ 42½
Carcass, 7/800	50 @ 56
Hinds, 7/800	50 @ 56
Rounds, cut across, flank off	48 @ 55
Rds., dia. bone, f.o.	49 @ 55
Short loins, untrim.	60 @ 65
Short loins, trim.	78 @ 84
Flanks	17 @ 19
Ribs	49 @ 53
Arm chucks	33½ @ 37

## FANCY MEATS

(Cl., lb.)	
Veal breads, 6/12-oz.	127
12-oz./up	147
Beef livers, selected	36
Beef kidneys	27
Oxtails, ¾-lb., frozen	19

## VEAL SKIN-OFF

(Carcass prices, lcl., lb.)	
Prime, 90/120	52 @ 56
Prime, 120/150	51 @ 55
Choice, 90/120	46 @ 52
Choice, 120/150	45 @ 51
Good, 60/90	41 @ 44
Good, 90/120	42 @ 46
Good, 120/150	41 @ 45
Choice calf, all wts.	38 @ 43
Good calf, all wts.	37 @ 41

## CARCASS LAMB

(cl., lb.)	
Prime, 35/45	43 @ 45
Prime, 45/55	42 @ 45
Prime, 55/65	41 @ 43
Choice, 35/45	42 @ 45
Choice, 45/55	42 @ 44
Choice, 55/65	41 @ 42
Good, 35/45	40 @ 43
Good, 45/55	40 @ 42
Good, 55/65	40 @ 42
(Carlots, lb.)	
Choice, 35/45	39 @ 44
Choice, 45/55	38 @ 44
Choice, 55/65	38 @ 40

## CARCASS BEEF

(Carlots, lb.)	
Steer, choice, 6/700	40 @ 42
Steer, choice, 7/800	39½ @ 42
Steer, choice, 8/900	39 @ 41
Steer, good, 6/700	40 @ 41
Steer, good, 7/800	39 @ 40
Steer, good, 8/900	38½ @ 39½

## PHILA. FRESH MEATS

September 6, 1960

PRIME STEER: (cl., lb.)	
Carcass, 5/700	43½ @ 46
Carcass, 7/900	43 @ 45½
Rounds, flank off	53 @ 56
Loins, full, untr.	60 @ 64
Loins, full, trim.	None otd.
Ribs, 7-bone	56 @ 62
Armchuck, 5-bone	34 @ 36
Briskets, 5-bone	26 @ 30
CHOICE STEER:	
Carcass, 5/700	42½ @ 44½
Rounds, flank off	52 @ 55
Loins, full, untr.	52 @ 55
Loins, full, trim	73 @ 78
Ribs, 7-bone	53 @ 56
Armchuck, 5-bone	34 @ 36
Briskets, 5-bone	26 @ 30
GOOD STEER:	
Carcass, 5/700	40½ @ 42½
Carcass, 7/900	40 @ 42
Rounds, flank off	49 @ 53
Loins, full, untr.	49 @ 53
Loins, full, trim.	72 @ 75
Ribs, 7-bone	48 @ 53
Armchuck, 5-bone	33 @ 35
Briskets, 5-bone	26 @ 30
COW CARCASS:	
Comm'l. 350/700	31 & 34
Utility 350/700	30½ @ 33½
Can-cut 350/700	30 @ 32½
VEAL CARC.: Choice Good	
60/90 lbs.	n.a. 41 @ 43
90/120 lbs.	45 @ 48
120/150 lbs.	45 @ 48
LAMB CARC.: Prime Choice	
35/45 lbs.	44 @ 46
45/55 lbs.	43 @ 45
55/65 lbs.	42 @ 44

PHILADELPHIA: (local, lcl. lb.)	
Loins, reg., 8/12	47 @ 51
Loins, reg., 12/16	46 @ 50
Boston Butts 4/8	32 @ 36
Spareribs, sheet 3/dn.	41 @ 45
Hams, skd., 10/12	37 @ 39
Hams, skd., 12/14	37 @ 39
Picnics, S.S. 4/6	25 @ 26
Picnics, S.S. 6/8	24 @ 25
Bellies, 10/14	26 @ 28

NEW YORK: (cl., lb.)	
Loins, reg., 8/12	46 @ 50
Loins, reg., 12/16	45 @ 48
Hams, skd., 12/16	39 @ 43
Boston butts, 4/8	34 @ 39
Spareribs, 3/dn.	42 @ 50

## CHGO. FRESH PORK AND PORK PRODUCTS

Sept. 6, 1960	
Hams, skinned, 10/12	38½
Hams, skinned, 12/14	38
Hams, skinned, 14/16	36½
Picnics, 4/6 lbs.	24
Picnics, 6/8 lbs.	24
Pork loins, boneless	55
(Job lots, lb.)	
Shoulders, 16/dn.	27
Pork livers	15
Tenderloins fresh, 10's	72 @ 75
Neck bones, bbls.	9 @ 9½
Feet, s.c., bbls.	7 @ 7½

## OMAHA, DENVER MEATS

(Carcass carlots, cwt.)	
Omaha, Sept. 7, 1960	
Choice steer, 6/700	\$39.50 @ 39.75
Choice steer, 7/800	39.25
Choice steer, 8/900	38.25
Good steer, 6/800	37.75 @ 38.75
Choice heifer, 5/700	38.00 @ 38.50
Good heifer, 5/700	36.00 @ 36.25
Cow, c-c & util.	27.50 @ 28.00
Lamb, ch. & pr. 35/55	46.00 @ 46.50
Pork loins, 8/12	46.00 @ 46.50
Denver, Sept. 7, 1960	
Choice steer, 6/700	39.00 @ 40.00
Choice steer, 7/800	38.50 @ 39.00
Choice steer, 8/900	37.75 @ 38.00
Good steer, 6/800	35.00 @ 38.00
Choice heifer, 6/700	38.00
Cow, utility	28.00 @ 28.50
Lamb, ch. & pr. 35/55	38.50 @ 39.50

## CHGO. PORK SAUSAGE MATERIALS—FRESH

Pork trimmings: (Job lots)	
40% lean, barrels	17
50% lean, barrels	18
80% lean, barrels	31
95% lean, barrels	39
Pork head meat	30
Pork cheek meat	35
trimmed, barrels	35
Pork cheek meat, untrimmed	33

# PORK AND LARD... Chicago and outside

## CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

### CASH PRICES

(Carlot basis, Chicago price zone, Sept. 7, 1960)

#### SKINNED HAMS

F.F.A. or fresh	Frozen
37½b ..... 10/12 ..... 37½b	
36½ ..... 12/14 ..... 36½	
35½ @ 36 ..... 14/16 ..... 35½	
36½ ..... 16/18 ..... 36n	
36 ..... 18/20 ..... 35½n	
35 ..... 20/22 ..... 35	
33 ..... 22/24 ..... 32½	
33 ..... 24/26 ..... 32½	
31½ ..... 25/30 ..... 31½	
29½ ..... 25/up, 2s in ..... 29½	

#### PICNICS

F.F.A. or fresh	Frozen
24 ..... 4/6 ..... 24	
23 ..... 6/8 ..... 23	
21½ ..... 8/10 ..... 21½	
21½b ..... 10/12 ..... 21½	
19½ ..... f.f.a. 8/up 2's in ..... 19½	
21 ..... fresh 8/up 2's in ..... n.q.	

#### FRESH PORK CUTS

Job Lot	Car Lot
49@50 ..... Loins, 12/dn ..... 47½n	
48 ..... Loins, 12/16 ..... 46n	
39½@40 ..... Loins, 16/20 ..... 39	
33 ..... Loins, 20/up ..... 22	
33 ..... Butts, 4/8 ..... 32@32½	
31 ..... Butts, 8/up ..... 30n	
39 ..... Ribs, 3/dn ..... 36½	
29 ..... Ribs, 3/5 ..... 27½	
22 ..... Ribs, 5/up ..... 22	

a-asked, b-bid, n-nominal

#### BELLIES

F.F.A. or fresh	Frozen
26n ..... 6/8 ..... 26n	
26½ ..... 8/10 ..... 26½	
26½ ..... 10/12 ..... 26½	
27 ..... 12/14 ..... 27	
26 ..... 14/16 ..... 26	
25 ..... 16/18 ..... 25	
24 ..... 18/20 ..... 24	
D.S. BRANDED BELLIES (CURED)	
n.q. .... 20/25 ..... 25a	
n.q. .... 25/30 ..... 24a	

Frozen or fresh	Cured
21n ..... 20/25 ..... 23n	
20½ ..... 25/30 ..... 22½n	
17½ ..... 30/35 ..... 19n	
17 ..... 35/40 ..... 19n	
14n ..... 40/50 ..... 15n	

#### FAT BACKS

Frozen or fresh	Cured
8n ..... 6/8 ..... 8n	
8¼n ..... 8/10 ..... 10b	
8½n ..... 10/12 ..... 10¼	
9½n ..... 12/14 ..... 11½	
10n ..... 14/16 ..... 12	
11½n ..... 16/18 ..... 12¾	
11½n ..... 18/20 ..... 13½	
11½n ..... 20/25 ..... 14¼	

#### OTHER CELLAR CUTS

Frozen or fresh	Cured
12½a ..... Sq. Jowls, boxed ..... n.q.	
8½ ..... Jowl Butts, loose ..... 9n	
9 ..... Jowl Butts, boxed ..... n.q.	

## LARD FUTURES PRICES

(Drum contract basis)

FRIDAY, SEPT. 2, 1960
Open High Low Close
Sept. 9.25 9.55 9.25 9.40
Oct. 9.52 9.67 9.52 9.60
Nov. 9.60 9.75 9.60 9.65
Dec. 10.30 10.50 10.30 10.42a
Jan. 10.35 10.40 10.35 10.40
Mar. .... 10.55n
May ..... 10.67n

Sales: 4,440,000 lbs.

Open interest at close, Thurs., Sept. 1: Sept., 189; Oct., 199; Nov., 95; Dec., 119; Jan., 19; Mar., 3 and May, 1 lot.

#### MONDAY, SEPT. 5, 1960

Labor Day

No trading in drum lard futures

#### TUESDAY, SEPT. 6, 1960

Sept. 9.55 9.65 9.55 9.60b
Oct. 9.70 9.82 9.70 9.80
Nov. 9.80 9.82 9.80 9.80a
Dec. 10.45 10.62 10.45 10.57a
Jan. .... 10.57n
Mar. .... 10.60n
May ..... 10.75n

Sales: 2,040,000 lbs.

Open interest at close, Fri., Sept. 2: Sept., 115; Oct., 211; Nov., 97; Dec., 123; Jan., 19; Mar., 3 and May, 1 lot.

#### WEDNESDAY, SEPT. 7, 1960

Sept. 9.65 9.65 9.50 9.50a
Oct. 9.85 9.85 9.65 9.65
Nov. 9.80 9.80 9.65 9.65
Dec. 10.62 10.62 10.47 10.47
Jan. 10.40 10.40 10.40 10.40
Mar. 10.65 10.65 10.57 10.57a
May ..... 10.75n

Sales: 2,640,000 lbs.

Open interest at close, Tues., Sept. 6: Sept., 110; Oct., 201; Nov., 101; Dec., 127; Jan., 19; Mar., 3 and May, 1 lot.

#### THURSDAY, SEPT. 8, 1960

Sept. 9.57 9.57 9.50 9.55
Oct. 9.65 9.72 9.65 9.70
Nov. 9.72 9.72 9.67 9.67
Dec. 10.55 10.55 10.50 10.55a
Jan. 10.42 10.42 10.42 10.42
Mar. 10.50 10.50 10.50 10.50
May 10.60 10.60 10.60 10.60

Sales: 880,000 lbs.

Open interest at close, Wed., Sept. 7: Sept., 107; Oct., 204; Nov., 104; Dec., 132; Jan., 20; Mar., 6 and May, 1 lot.

## LARD FUTURES PRICES

(Loose contract basis)

FRIDAY, SEPT. 2, 1960
Open High Low Close
Sept. .... 9.25b
Oct. ....

Sales: none.

Open interest at close, Thurs., Sept. 1: Sept., 64 and Oct., no lots.

#### MONDAY, SEPT. 5, 1960

Labor Day

Board of Trade closed. No trading in loose lard futures

#### TUESDAY, SEPT. 6, 1960

Sept. .... 9.25b
Oct. ....

Sales: none.

Open interest at close, Fri., Sept. 2: Sept., 64 and Oct., no lots.

#### WEDNESDAY, SEPT. 7, 1960

Sept. .... 9.30b
Oct. ....

Sales: none.

Open interest at close, Tues., Sept. 6: Sept., 64 and Oct., no lots.

#### THURSDAY, SEPT. 8, 1960

(to come)

Sept. .... 9.35b
Oct. ....

Sales: none.

Open interest at close, Wed., Sept. 7: Sept., 64 and Oct., no lots.

## CHICAGO LARD STOCKS

Stocks of drummed lard in Chicago were reported in pounds by the Board of Trade, as follows:

	Aug. 25 1960	Aug. 1960
P.S. lard (a)	6,904,901	6,904,901
P.S. lard (b)		
Dry rend. (a)	2,472,033	2,472,033
Dry rend. (b)		
TOTAL LARD	9,376,934	9,376,934
(a) Made since Oct. 1, 1959.		
(b) Made previous to Oct. 1, 1959.		

## HIGHER LIVE COSTS OFFSET PORK GAINS

(Chicago costs, credits and realizations for Tuesday)

Markups on lean cuts failed to offset the sharply higher market on live hogs this week. Cut-out margins, as a result, fell back after about two weeks of gains. Live hog costs, in nullifying the markups on lean cuts, were about a dollar higher than last week and the highest in about a month.

	—180-220 lbs.—	—220-240 lbs.—	—240-270 lbs.—
	Value	Value	Value
	per cwt. alive	per cwt. fin. yield	per cwt. fin. yield
Lean cuts	\$11.67	\$16.92	\$11.19
Fat cuts, lard	4.44	6.41	4.59
Ribs, trimms., etc.	1.92	2.78	1.73
Cost of hogs	16.25	16.50	16.50
Condemnation loss	.08	.08	.08
Handling, overhead	2.64	2.40	2.18
TOTAL COST	18.97	27.50	18.98
TOTAL VALUE	18.03	26.11	17.51
Cutting margin	.94	—1.37	—1.47
Margin last week	.42	—.62	—.71

## PACIFIC COAST WHOLESALE LARD PRICES

	Los Angeles Sept. 6	San Francisco Sept. 6	No. Portland Sept. 6
1-lb. cartons	15.00@17.00	16.00@18.00	14.00@19.00
50-lb. cartons & cans	14.00@16.00	16.00@17.00	None quoted
Tierces	13.50@14.00	15.00@16.00	13.00@15.00

## PACKERS' WHOLESALE

### LARD PRICES

Wednesday, Sept. 7, 1960
Refined lard, drums, f.o.b. Chicago ..... \$12.75
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago ..... 12.25
Kettle rendered, 50-lb. tins, f.o.b. Chicago ..... 13.75
Leaf, kettle rendered, drums, f.o.b. Chicago ... 13.75
Lard flakes ..... 13.50
Standard shortening, North & South, delivered . 19.50
Hydrogenated shortening, N. & S., drums, del'vd. .. 19.75

## WEEK'S LARD PRICES

P.S. or D.R. cash	Dry Ref. in rend. 50-lb. loose tins	Hyers (Open (Bd. Trade) Mkt.)
Sept. 2 ... 10.30n	9.00	11.50n
Sept. 5 ... Labor Day, no trading		
Sept. 6 ... 10.30n	9.00	11.50n
Sept. 7 ... 10.10a	9.12	11.50n
Sept. 8 ... 10.10a	9.12	11.50n

Note: add ½¢ to all prices ending in 2 or 7.

n-nominal, a-asked, b-bid

## HOG-CORN

### RATIOS COMPARED

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Sept. 3, 1960, was 13.0, the U. S. Department of Agriculture has reported. This ratio compared with the 13.8 ratio for the preceding week and 11.0 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.183, \$1.186 and \$1.282 per bu. during the three periods, respectively.

## VEGETABLE OILS

Wednesday, Sept. 7, 1960

Crude cottonseed oil, f.o.b.	
Valley	9½
Texas	9½a
Southeast	9½a
Corn oil in tanks, f.o.b. mills	12½
Soybean oil, f.o.b. Decatur	9¼n
Coconut oil, f.o.b. Pacific Coast	12¼a
Peanut oil, f.o.b. mills	15¼
Cottonseed foots:	
Midwest, West Coast	1¾
East	1¾
Soybean foots:	
midwest	1¾

## OLEOMARGARINE

Wednesday, Sept. 7, 1960

White domestic vegetable,	
30-lb. cartons	22
Yellow quarters, 30-lb. cartons	24¼
Milk churned pastry, 750-lb. lots, 30's	24½
Water churned pastry, 750-lb. lots, 30's	23¼
Bakers, drums, tons	18¼@18¾

## OLEO OILS

Prime oleo stearine,	
bags	12
Extra oleo oil (drums)	16
Prime oleo oil (drums)	15

## N. Y. COTTONSEED

### OIL CLOSINGS

Closing cottonseed oil futures in New York were as follows: Sept. 22—Sept., 11.55; Oct., 11.52-55; Dec., 11.43b-46a; Mar., 11.52; May, 11.53; July, 11.54; Sept., 11.42b-48a and Oct., 11.38b. Sept. 5—Labor Day, no trading in cottonseed oil futures. Sept. 6—Sept., 11.63; Oct., 11.60; Dec., 11.52; Mar., 11.61; May, 11.62; July, 11.62b-63a; Sept., 11.45b and Oct., 11.40b. Sept. 7—Sept., 11.67; Oct., 11.61b-62a; Dec., 11.52; Mar., 11.62; May, 11.63; July, 11.62; Sept., 11.51b-58a and Oct., 11.43b. Sept. 8—Sept., 11.70; Oct., 11.62-60; Dec., 11.56; Mar., 11.65; May, 11.67b-68a; July, 11.67; Sept., 11.55b and Oct., 11.45b.

# BY-PRODUCTS...FATS AND OILS

## BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)  
Wednesday, Sept. 7, 1960

BLOOD	
Unground, per unit of ammonia, bulk .....	4.50n
DIGESTER FEED TANKAGE MATERIALS	
Wet rendered, unground, loose	
Low test .....	5.25n
Med. test .....	4.75n
High test .....	4.50n

### PACKINGHOUSE FEEDS

Carlots, ton	
50% meat, bone scraps, bagged	\$70.00@ 77.50
50% meat, bone scraps, bulk ..	67.50@ 70.00
60% digester tankage, bagged ...	70.00@ 77.50
60% digester tankage, bulk .....	67.50@ 70.00
80% blood meal, bagged .....	100.00@ 115.00
Steam bone meal, 50-lb. bags (specially prepared) .....	95.00
60% steam bone meal, bagged ..	80.00

### FERTILIZER MATERIALS

Feather tankage, ground, per unit ammonia (85% prot.)	*4.00@ 4.25
Hoof meal, per unit ammonia	16.75@ 7.00
DRY RENDERED TANKAGE	
Low test, per unit protein .....	1.20n
Medium test, per unit prot. ....	1.15n
High test, per unit prot. ....	1.05n

### GELATINE AND GLUE STOCKS

Bone stock, (gelatine), ton ....	13.50
Jaws, feet (non-gel), ton .....	1.00@ 3.00
Trim bone, ton .....	3.00@ 7.00
Pigskins (gelatine), lb. ....	7¼@ 7½
Pigskins (rendering) piece .....	7½@ 12½

### ANIMAL HAIR

Winter coll, dried, c.a.f. mid-east, ton .....	80.00@ 85.00
Winter coll, dried, mid-west, ton	70.00@ 75.00
Cattle switches, piece .....	1¼@ 2¼
Summer processed (Apr.-Oct.) gray, lb. ....	13@ 14
*Del. mid-west, 1 del. mid-east, n—nom., a—asked	

## TALLOW and GREASES

Wednesday, Sept. 7, 1960

The inedible tallow and grease market maintained its steady to firm undertone late last week and a moderate amount of trading took place. On Thursday, bleachable fancy tallow sold at 5½¢, special tallow at 4¾¢ and yellow grease at 4¼¢, all c.a.f. Chicago. Indications were in the market that some up-graded stock could have brought fractionally higher prices. Some choice white grease, all hog, sold at 7¢, delivered New York, and the same price was bid for additional tanks; sellers asked up to 7¼¢. Bleachable fancy tallow was bid at 5¼¢@5½¢, also c.a.f. East, and the outside price was on the high titre material.

Edible tallow was bid at 8½¢, c.a.f. Chicago, but it was held at 8¾¢. It was reported that some edible tallow changed hands at the split figure of 8¾¢, delivered Chicago. Edible tallow also met buying inquiry at 8¼¢@8¾¢, f.o.b. River points, but most stock was offered at 8½¢. A few more tanks of yellow grease sold on

Friday of last week at 4¼¢, c.a.f. Chicago price zone.

A post-holiday atmosphere was evident on Tuesday of the new week. Offerings of the inedible fats were extremely light and stock that was available was held at higher price levels. Buyers indicated that they were willing to pay the last traded prices. Edible tallow was bid at 8¾¢, f.o.b. River, but was offered ⅛¢ higher for 30-day shipment. Bleachable fancy tallow was still sought at 5¼¢@5½¢, c.a.f. New York, and choice white grease, all hog, was bid at 7¢, same destination.

Bleachable fancy tallow traded at midweek at 5½¢@5¾¢, c.a.f. Chicago, and price depended on quality of stock. Other inedible fats items were sought at the last trading levels; however, sellers asked higher prices in the face of very limited offerings. Choice white grease, all hog, was bid at 7¢, c.a.f. East, and at 6¼¢, c.a.f. Chicago. Bleachable fancy tallow met inquiry at 5¼¢@5½¢, c.a.f. New York. Edible tallow sold at 8¾¢, f.o.b. River, two tanks involved. Edible tallow was available at 8¼¢, f.o.b. Denver and at 8¾¢@9¢, c.a.f.

## "DUPPS COOKERS are 8 ways superior ..."



# DUPPS

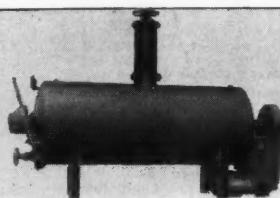
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Chicago; buyers indicated fractionally lower prices. Special tallow was bid at 5¼¢ and yellow grease at 4¾¢@47½¢, c.a.f. New York.

**TALLOWES:** Wednesday's quotations: edible tallow, 8¾¢, f.o.b. River and 8¾¢, Chicago basis; original fancy tallow, 5¼¢@57½¢; bleachable fancy tallow, 5½¢@55½¢; prime tallow, 5¼¢; special tallow, 4¾¢; No. 1 tallow, 4¾¢; No. 1 tallow, 4¼¢@43¢, and No. 2 tallow, 3¾¢.

**GREASES:** Wednesday's quotations: choice white grease, all hog, 6¼¢; B-white grease, 4¾¢; yellow grease, 4¼¢, and house grease, 4¢.

### EASTERN BY-PRODUCTS

New York, Sept. 7, 1960

Dried blood was quoted today at \$4@4.25 per unit of ammonia. Wet rendered tankage was listed at \$4.25@4.50 per unit of ammonia and dry rendered tankage was priced at \$1.05 per protein unit.

### Will Feature Leather Work At January CowBelle Meet

Outstanding leather work will be recognized next January in the nation's first exhibit devoted exclusively to items made of leather. This was announced by Mrs. Al Atchison, chairman of the exhibit which is sponsored by the American National CowBelles, service and social organization of rank women, affiliated with the American National Cattlemen's Association.

Using the theme, "Awards of Rewarding Leather," the exhibit will seek new ideas in the use of leather for prizes, special gifts and awards at various events, such as sports, stock shows and contests.

Entry in the exhibit is open to both amateur and professional leather designers and craftsmen, although awards of merit will be made in separate categories, Mrs. Atchison announced. Judges will come from the field of art and the livestock and leather industries.

The exhibit will be a feature of the annual CowBelle convention in Salt Lake City, January 26-28. Mrs. Atchison added that entry forms soon will be available at leather crafts shops, hobby stores and from state and local CowBelles. They also may be obtained by writing "Leather Exhibit", 801 East 17th ave., Denver 18, Colo.

Mrs. Atchison explained that the CowBelles believe that more leather gifts and prizes would be used if both event sponsors and leather manufacturers had a chance to see what is available and what might be commercially suitable.

## CHICAGO HIDES

Wednesday, Sept. 7, 1960

**BIG PACKER HIDES:** Slightly over 100,000 hides were sold last week and the feature of the period was the ½¢ decline in heavy steers. Around 30,000 sold at 14½¢, River points, for August-September take-off and about 5,000 low freight stock moved at 15¢. Around 12,000 River-St. Paul heavy native cows traded steady at 15¢ and some Milwaukee production sold at a premium price of 15½¢.

Fairly good movement of River light native cows was noted at 17¢, while Northern stock moved at 16¢, all steady. A car of Southwestern branded cows moved at a premium of 13½¢. About 500 River native and branded bulls, June-forward, sold at 10½¢ and 9½¢, respectively.

Only scattered inquiry was reported on Tuesday, with much interest centered on the Hide Exchange action. Some resale trading on Colorado steers was reported late Tuesday at 10¢. At midweek, butt-branded steers moved steady at 12¢, with a car of Colorado's going at 10½¢. Light native cows, about 5,000 of River production, sold at 17¢ and a car of Northern stock sold at 16¢, all steady. A car of ex-light native steers sold at 20¢. No action was reported on heavy native cows, branded cows and heavy native steers during the day.

**SMALL PACKER AND COUNTRY HIDES:** Trading was limited in country hides, with some scattered movement of locker-butcher 50/52-lb. averages reported at 11@11½¢, f.o.b. shipping points. Straight 50/52-lb. renderers were quoted at 10½¢ nominal, as were No. 3's, same average, at 8½¢@9¢. Midwestern small packer 50/52-lb. allweights were firmly held at 14@14½¢. Some movement of good, 54-lb. stock was reported at 13¢, selected. The 60/62-lb. allweights were nominal at 11½¢@12¢. Best horsehides were reported at 8.00@8.25, f.o.b. shipping points. Ordinary lots ranged from 6.00@6.25 in price.

**CALFSKINS AND KIPSKINS:** Basis last sales, Northern heavy calf was quoted at 52½¢ and lightweight at 50¢. River light calf last sold at 47½¢. Last volume trading on River kips was at 39½¢ and Milwaukee production last sold at 35½¢. Some Nashville's brought 42¢. River overweights last moved in volume at 32¢ and some Southwestern stock at 30¢. Small packer allweight calf was unchanged at 38@40¢ nominal, as were allweight kips at 29@30. Allweight

country calf was steady at 22@24¢, while allweight kips were quoted at 18@20¢ nominal. Regular slunks were quoted 1.25 nominal.

**SHEEPSKINS:** Action was sparse in shearlings during the week, but the market was steady. Northern-River No. 1's moved mostly at 1.00@1.25 and No. 2's at .75@.90. Last reported sales of Southwestern No. 2's were at 1.00, with No. 1's held .50 higher. No. 3's were nominal at .50. River and Southwest fall clips were reported at 1.60@1.85. Midwestern lamb pelts last sold at 1.65@1.75. Full wool dry pelts were nominal at .21. Pickled skins were steady at 9.00@9.50 per dozen.

### CHICAGO HIDE QUOTATIONS

PACKER HIDES		Wednesday, Sept. 7, 1960	Cor. date 1959
Lgt. native steers ..	17½n	27½n	
Hvy. nat. steers ..	14½@15n	23 @23½n	
Ex. lgt. nat. steers ..	.19 @20	29½n	
Butt-brand. steers ..	12	21n	
Colorado steers ..	10½	20n	
Hvy. Texas steers ..	10½	20½n	
Light Texas steers ..	15½n	25½n	
Ex. lgt. Texas steers ..	17n	27½n	
Heavy native cows ..	.15 @15½n	25½ @26n	
Light nat. cows ..	.16 @17	29½ @30½n	
Branded cows ..	12½@13½n	24 @25n	
Native bulls ..	10½@11n	17½ @18n	
Branded bulls ..	9½@10n	16½ @17n	
Calfskins:			
Northern, 10/15 lbs.	52½n	65n	
10 lbs./down ..	50n	85n	
Kips, Northern native, 15/25 lbs. ....	39½n	57n	
SMALL PACKER HIDES			
STEERS AND COWS:			
60/62-lb. avg. ....	11½@12n	20 @21n	
50/52-lb. avg. ....	14 @14½n	24½ @25n	
SMALL PACKER SKINS			
Calfskins, all wts. ..	.38 @40n	60 @62n	
Kipskins, all wts. ..	.29 @30n	44 @46n	
SHEEPSKINS			
Packer shearlings:			
No. 1 ..	1.00@1.25	2.25@2.75	
No. 2 ..	.75@.90	1.10@1.35	
Dry Pelts ..	.21n	.23n	
Horsehides, untrim. ....	8.25	12.00@12.50n	
Horsehides, trim. ....	8.00@8.25	11.50@12.00n	

### N. Y. HIDE FUTURES

Friday, Sept. 2, 1960				
	Open	High	Low	Close
Oct. ....	15.08	15.08	14.60	14.63-.60
Jan. ....	15.20	15.20	14.75	14.80-.75
Apr. ....	15.25b	15.15	15.15	14.95b-15.00a
July ....	15.30b	.....	.....	15.10b-.20a
Oct. ....	15.45b	.....	.....	15.20b-.40a

Sales: 70 lots.

Monday, Sept. 5, 1960  
Labor Day  
No trading in hide futures

Tuesday, Sept. 6, 1960				
	Open	High	Low	Close
Oct. ....	14.30b	14.43	14.25	14.40
Jan. ....	14.60b	14.65	14.40	14.55b-.60a
Apr. ....	14.90b	14.90	14.70	14.80b-.85a
July ....	14.95b	14.95	14.95	14.85b-15.00a
Oct. ....	15.15b	14.90	14.90	14.90b-15.15a

Sales: 63 lots.

Wednesday, Sept. 7, 1960				
	Open	High	Low	Close
Oct. ....	14.40	14.40	14.30	14.30
Jan. ....	14.55	14.55	14.45	14.46-.45
Apr. ....	14.90	14.90	14.90	14.70b-.80a
July ....	14.90	.....	.....	14.85b-15.10a
Oct. ....	14.95b	.....	.....	14.90b-15.30a

Sales: 21 lots.

Thursday, Sept. 8, 1960				
	Open	High	Low	Close
Oct. ....	14.26b	14.35	14.25	14.25b-.32a
Jan. ....	14.40b	14.50	14.32	14.33b-.39a
Apr. ....	14.75	14.75	14.60	14.60b-.67a
July ....	14.85	14.85	14.83	14.75b-.85a
Oct. ....	14.90-b	.....	.....	14.80b-15.10a

Sales: 53 lots.

# LIVESTOCK MARKETS... Weekly Review

## Ontario Stock Yards Initiates Auction Plan

### On Livestock; First Sales To Be Wed., Thurs., Fri.

The Ontario Stock Yards will introduce about the middle of next week auction selling of livestock, the Ontario Department of Agriculture has announced. The change-over to the "high bid" system will be gradual as facilities are made available. The seven commission firms operating at the market would present livestock for auction on Wednesday, Thursday and Friday of each week at the outset and eventually to every market day.

Ontario Stock Yards officials believe that the public market system is the most effective means of establishing a price structure and that it is important that an adequate supply of animals be maintained on which competitive bidding can be carried on most effectively.

Members of the board feel that the entire industry benefits when a steady supply of livestock is offered for sale each day and this will tend to attract buyers throughout the week, thereby tending also to level out the week's run of stock. Buyers will be encouraged to use the market as their chief source of supply of slaughter cattle. Toronto is Canada's pivotal market.

## Denver Livestock Market Broadcasts Expanded To Include Kansas, Nebraska and Western Slope

Livestock market broadcasts from the Denver Union Stock Yards have recently been expanded to include areas in Kansas, Nebraska and the western slope of Colorado. The broadcasts consist of U. S. Department of Agriculture reports and individual cattle, sheep and hog sales from the broadcast area.

All broadcasts are of that day's market and are on the air between 11:30 a.m. and 1:00 p.m. Reports are telephoned to the radio station and go on the air directly or are taped for use later in the day.

### F. I. LIVESTOCK SLAUGHTER CLASSIFIED

\*Classification of livestock slaughtered under federal inspection in July, 1960, compared with June, 1960, and July, 1959, is shown below:

	Number (in 000's)				Per cent			
	July 1960	June 1960	7 Mo. 1960	July 1959	July 1960	June 1960	7 Mo. 1960	July 1959
<b>Cattle:</b>								
Steers	879	941	6,144	895	55.2	55.6	56.5	57.5
Heifers	322	345	2,234	304	20.2	20.4	20.5	19.5
Cows	364	376	2,347	333	22.9	22.2	21.6	21.4
Bulls, stags	27	30	155	25	1.7	1.8	1.6	1.6
Totals	1,592	1,692	10,880	1,557	100.0	100.0	100.0	100.0
Canners, cutters <sup>1</sup>	173	193	1,078	156	10.9	11.4	9.9	10.0
<b>Hogs:</b>								
Sows	568	590	3,112	778	13.2	11.6	8.0	15.0
Barrows, gilts	3,710	4,466	35,616	4,375	86.2	87.8	91.5	84.4
Stags, boars	26	31	191	31	.6	.6	.5	.6
Totals	4,304	5,087	38,919	5,184	100.0	100.0	100.0	100.0
<b>Sheep and Lambs:</b>								
Lambs & yrlds.	1,009	1,044	7,411	1,031	90.7	91.8	94.8	93.1
Sheep	103	93	403	76	9.3	8.2	5.2	6.9
Total <sup>1</sup>	1,112	1,137	7,814	1,107	100.0	100.0	100.0	100.0
<sup>1</sup> Based on reports from packers.					<sup>2</sup> Included in cattle classification.			

\*Based on reports from packers.

†Included in cattle classification.

### F. I. LIVESTOCK SLAUGHTER BY REGIONS

United States federally inspected slaughter by regions in July, 1960, totals compared, as reported by the USDA, in 000's.

Region	Cattle		Calves		Hogs		Sheep	
	1960	1959	1960	1959	1960	1959	1960	1959
N. Atl. states	108	116	85	84	373	479	174	199
S. Atl. states	41	36	42	40	249	254	1	1
N. C. states—East	264	278	105	110	1,014	1,208	95	106
N. C. states—N.W.	520	523	36	36	1,629	2,028	285	281
N. C. states—S.W.	163	152	14	15	405	498	70	69
S. Cent. states	173	151	67	67	391	417	135	119
Mountain states	120	108	2	2	87	90	140	136
Pacific states	202	193	21	27	156	210	211	196
Totals	1,592	1,557	374	382	4,304	5,184	1,113	1,107

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, Sept. 6, were reported by the Agricultural Marketing Service, Livestock Division as follows:

HOGS:	N.S. Yds.	Chicago	Sioux City	Omaha	St. Paul
<b>BARROWS &amp; GILTS:</b>					
U.S. No. 1:					
180-200	16.25-16.50	16.00-16.50	15.75-16.35	15.25-16.75	15.25-16.75
200-220	16.50-16.75	16.50-16.75	16.35-16.50	16.50-16.75	16.50-16.75
220-240	16.65-16.75	16.65-16.75	16.35-16.50	16.50-16.75	16.50-16.75
U.S. No. 2:					
180-200	16.25-16.50	16.00-16.50	15.75-16.35	15.25-16.75	15.25-16.75
200-220	16.50-16.75	16.50-16.75	16.35-16.50	16.50-16.75	16.50-16.75
220-240	16.65-16.75	16.65-16.75	16.35-16.50	16.50-16.75	16.50-16.75
U.S. No. 3:					
200-220	15.75-16.00	16.25-16.40	15.75-16.35	15.25-16.75	15.25-16.75
220-240	15.85-16.00	16.25-16.50	16.35-16.50	16.50-16.75	16.50-16.75
240-270	15.85-16.00	16.25-16.50	16.35-16.50	16.50-16.75	16.50-16.75
270-300	15.50-15.85	16.25-16.50	16.35-16.50	16.50-16.75	16.50-16.75
U.S. No. 1-2:					
180-200	16.25-16.50	16.00-16.50	15.50-16.35	15.50-16.75	15.25-16.25
200-220	16.25-16.50	16.50-16.75	16.35-16.50	16.50-16.75	16.25-16.50
220-240	16.25-16.50	16.65-16.75	16.35-16.50	16.50-16.75	16.25-16.50
U.S. No. 2-3:					
200-220	15.75-16.15	16.25-16.50	16.25-16.50	16.00-16.50	15.75-16.00
220-240	16.00-16.15	16.25-16.50	16.25-16.50	16.00-16.50	15.75-16.00
240-270	16.00-16.15	16.25-16.50	16.25-16.50	16.00-16.50	15.75-16.00
270-300	15.50-15.85	16.25-16.50	16.25-16.50	16.00-16.50	15.75-16.00
U.S. No. 1-2-3:					
180-200	16.00-16.35	15.75-16.50	15.50-16.35	15.50-16.50	15.00-16.25
200-220	16.00-16.35	16.35-16.75	16.35-16.50	16.25-16.50	15.75-16.25
220-240	16.00-16.35	16.35-16.75	16.35-16.50	16.25-16.50	15.75-16.25
240-270	16.00-16.35	16.25-16.75	16.00-16.50	15.75-16.50	15.75-16.25
SOWS:					
U.S. No. 1-2-3:					
180-270	14.75-15.00	15.00-15.50	15.00-15.50	15.00-15.50	14.75-15.00
270-330	14.50-15.00	15.00-15.50	15.00-15.50	15.00-15.50	14.75-15.00
330-400	13.50-15.00	13.50-15.25	14.00-15.00	14.25-15.00	13.50-14.75
400-550	12.75-13.75	12.50-13.75	13.00-14.00	13.50-14.75	12.50-14.00

## SLAUGHTER CATTLE & CALVES:

### STEERS:

Prime:					
900-1100	26.25-26.75	25.25-26.00	25.25-26.25	25.25-26.25	25.25-26.25
1100-1300	26.25-27.25	25.25-26.00	25.50-26.25	25.50-26.25	25.50-26.25
1300-1500	26.00-27.25	24.75-25.50	24.75-26.25	24.75-26.25	24.75-26.25
Choice:					
700-900	23.25-25.25	23.25-25.25	23.25-25.25	23.25-25.25	23.25-25.25
900-1100	24.00-25.50	24.50-26.50	23.50-25.25	23.50-25.50	23.50-25.25
1100-1300	24.00-25.75	24.25-26.50	23.50-25.25	23.50-25.50	23.50-25.25
1300-1500	23.75-25.25	24.25-26.25	23.25-25.25	23.25-25.50	23.25-25.00
Good:					
700-900	21.00-24.00	22.25-24.50	21.00-23.50	20.50-23.50	21.00-23.50
900-1100	21.50-24.00	22.00-24.50	21.00-23.50	20.50-23.50	21.00-23.50
1100-1300	21.50-24.00	22.00-24.25	21.00-23.50	20.50-23.50	21.00-23.50
Standard:					
all wts.	18.75-21.50	20.50-22.25	18.00-21.00	18.00-20.75	18.00-21.00
Utility:					
all wts.	16.50-19.00	18.50-20.50	16.50-18.00	17.00-18.00	16.00-18.00

### HEIFERS:

Prime:					
900-1100	25.00-25.50	24.00-24.50	24.75-25.50	24.75-25.50	24.75-25.50
Choice:					
700-900	23.25-24.75	22.75-25.00	22.00-24.00	22.75-24.75	22.25-23.50
900-1100	22.75-24.75	22.75-25.00	22.00-24.00	22.75-25.00	22.25-23.50
Good:					
600-800	20.00-23.25	20.50-22.75	19.50-22.00	19.75-23.00	20.00-22.25
800-1000	20.00-23.00	20.50-22.75	19.50-22.00	19.75-23.00	20.00-22.25
Standard:					
all wts.	16.50-20.00	17.50-20.50	17.00-19.50	17.00-19.75	17.00-19.00
Utility:					
all wts.	15.00-17.00	15.00-17.50	15.50-17.00	16.00-17.25	15.00-17.00
<b>COWS, All wts.:</b>					
Commercial	14.00-15.50	13.50-16.00	14.75-15.50	15.50-16.25	16.00-16.50
Utility	13.50-14.50	13.25-16.00	13.50-15.00	14.00-15.75	14.50-15.50
Cutter	13.00-14.00	12.50-15.50	12.75-13.75	13.25-14.25	12.00-14.00
Canner	11.00-13.00	11.25-12.50	12.00-13.00	12.50-13.50	11.50-12.50

### BULLS (Yrags. Excl.) All Weights:

Commercial	17.50-18.50	16.00-19.50	18.00-19.50	15.50-18.50	17.00-18.00
Utility	16.50-18.00	17.50-19.50	18.00-19.50	16.00-18.00	17.00-19.50
Cutter	14.00-17.00	15.50-18.00	16.00-17.50	14.50-16.00	13.00-16.50

### VEALERS, All Weights:

Ch. & pr.	26.00	25.00	23.00	27.00-30.00
Std. & gd.	17.00-24.00	17.00-24.00	15.00-20.00	20.00-27.00

### CALVES (500 lbs. down)

Choice	21.00-24.00	21.00-24.00	21.00-24.00	21.00-24.00
Std. & gd.	14.00-22.00	14.00-22.00	14.00-22.00	14.00-22.00

### SHEEP & LAMBS:

<b>LAMBS (110 lbs. down):</b>					
Prime	19.00-20.00	20.00-21.00	18.50-19.00	18.50-19.00	18.50-19.00
Choice	17.00-19.00	18.00-20.00	17.50-18.75	17.25-18.50	17.50-18.50
Good	16.00-17.00	15.50-18.00	17.00-17.50	15.75-17.25	16.00-17.50
<b>YEARLINGS:</b>					
Choice	15.75	15.75	15.75	15.75	15.75
Good	14.00-15.75	14.00-15.75	14.00-15.75	14.00-15.75	14.00-15.75
<b>EWES (Shorn):</b>					
Gd. & ch.	3.50-4.00	3.50-5.00	2.00-4.50	2.50-4.00	3.00-4.00
Cull & util	3.00-3.75	3.50-4.50	3.00-4.00	2.50-4.25	2.00-3.50

## CORN BELT DIRECT TRADING

Des Moines, Sept. 7—Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the U. S. Department of Agriculture:

### BARROWS & GILTS:

U.S. No. 1, 200-220	\$15.50@16.10
U.S. No. 1, 220-240	15.50@16.10
U.S. No. 2, 200-220	15.00@15.75
U.S. No. 2, 220-240	15.00@15.75
U.S. No. 2, 240-270	14.85@15.65
U.S. No. 3, 200-220	14.75@15.50
U.S. No. 3, 220-240	14.75@15.50
U.S. No. 3, 240-270	14.45@15.40
U.S. No. 3, 270-300	14.45@15.10
U.S. No. 1-2, 200-240	15.35@16.00
U.S. No. 2-3, 200-240	15.00@15.65
U.S. No. 2-3, 240-270	14.75@15.50
U.S. No. 2-3, 270-300	14.40@15.25
U.S. No. 1-3, 180-200	14.00@15.50
U.S. No. 1-3, 200-220	15.00@15.75
U.S. No. 1-3, 220-240	15.00@15.75
U.S. No. 1-3, 240-270	14.85@15.65

### SOWS:

U.S. No. 1-3, 270-330	13.75@15.15
U.S. No. 1-3, 330-400	13.00@14.65
U.S. No. 1-3, 400-550	11.40@13.65

Corn Belt hog receipts, as reported by the USDA:

	This week	Last week	Last year
Sept. 1 ...	38,000	52,000	65,000
Sept. 2 ...	32,000	43,000	42,000
Sept. 3 ...	35,000	25,000	28,000
Sept. 5 ...	Hol.	73,000	Hol.
Sept. 6 ...	76,000	62,000	82,000
Sept. 7 ...	60,000	43,000	98,000

## LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph, Tuesday, Sept. 6, were as follows:

CATTLE:	Cwt.
Steers, choice	\$23.00@25.00
Steers, good	22.00@23.00
Heifers, gd. & ch.	21.50@24.50
Cows, util. & com'l.	14.00@15.50
Cows, can. & cut.	12.00@14.00
Bulls, util. & com'l.	15.00@17.50
VEALERS:	
Good & choice	18.00@22.00
Calves, gd. & ch.	18.00@21.00
BARROWS & GILTS:	
U.S. No. 3, 220/240	16.00@16.25
U.S. No. 3, 240/270	16.00@16.25
U.S. No. 1-2, 180/200	15.75@16.25
U.S. No. 1-2, 200/240	16.50@17.00
U.S. No. 2-3, 200/220	16.00@16.40
U.S. No. 2-3, 220/240	16.00@16.40
U.S. No. 1-3, 180/200	15.50@16.25
U.S. No. 1-3, 200/220	16.00@16.65
U.S. No. 1-3, 220/240	16.00@16.65
U.S. No. 1-3, 240/270	16.00@16.50
SOWS, U.S. No. 1-3:	
270/330 lbs.	15.00@15.25
330/400 lbs.	14.00@15.00
400/550 lbs.	13.00@14.00
LAMBS:	
Choice	18.00@18.50
Good & choice	17.00@18.00

## LIVESTOCK PRICES AT DENVER

Livestock prices at Denver on Tuesday, Sept. 6, were as follows:

CATTLE:	Cwt.
Steers, choice	\$24.00@25.75
Steers, good	22.00@24.00
Heifers, gd. & ch.	22.00@25.15
Cows, utility	14.50@16.25
Cows, can. & cut.	12.50@14.25
BARROWS & GILTS:	
U.S. No. 1-2, 195/235	16.85@17.00
U.S. No. 1-3, 190/245	16.50@16.85
U.S. No. 2-3, 220/265	16.00@16.35
SOWS, U.S. No. 1-3:	
300/400 lbs.	14.00@15.00
400/475 lbs.	
LAMBS:	
Choice	18.00@18.25
Good & choice	17.00@18.00

## LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis, Tuesday, Sept. 6, were as follows:

CATTLE:	Cwt.
Steers, choice	\$24.00@25.50
Steers, good	22.00@24.00
Heifers, gd. & ch.	21.50@24.50
Cows, util. & com'l.	14.00@15.50
Cows, can. & cut.	11.50@14.50
Bulls, util. & com'l.	17.00@18.50
VEALERS:	
Choice	26.50@27.00
Good & choice	23.50@26.50
Stand. & good	19.00@23.50
BARROWS & GILTS:	
U.S. No. 1, 200/240	\$16.50@16.75
U.S. No. 3, 200/220	16.00@16.25
U.S. No. 3, 220/240	16.00@16.25
U.S. No. 3, 240/270	16.00@16.25
U.S. No. 3, 270/300	none qtd.
U.S. No. 1-2, 180/200	16.25@16.50
U.S. No. 1-2, 200/220	16.40@16.50
U.S. No. 1-2, 220/240	16.25@16.50
U.S. No. 2-3, 200/220	16.25@16.35
U.S. No. 2-3, 220/240	16.25@16.35
U.S. No. 2-3, 240/270	16.00@16.35
U.S. No. 2-3, 270/300	15.75@16.00
U.S. No. 1-3, 180/200	16.00@16.35
U.S. No. 1-3, 200/220	16.35@16.50
U.S. No. 1-3, 220/240	16.25@16.50
U.S. No. 1-3, 240/270	16.00@16.50
SOWS, U.S. No. 1-3:	
270/330 lbs.	14.00@14.75
330/400 lbs.	13.50@14.25
400/550 lbs.	13.00@13.75
LAMBS:	
Choice & prime	16.00@19.50
Good & choice	14.50@16.50

## LIVESTOCK PRICES AT KANSAS CITY

Livestock prices at Kansas City, Tuesday, Sept. 6, were as follows:

CATTLE:	Cwt.
Steers, gd. & ch.	\$22.00@25.50
Steers, std. & gd.	19.00@21.50
Heifers, gd. & ch.	21.00@25.00
Cows, util. & com'l.	14.00@15.50
Cows, can. & cut.	12.00@14.25
Bulls, util. & com'l.	16.50@18.00
Vealers, gd. & ch.	19.00@23.00
Calves, gd. & ch.	17.00@21.00
BARROWS & GILTS:	
U.S. No. 2, 220/240	16.35@16.65
U.S. No. 2, 240/270	16.00@16.35
U.S. No. 3, 220/270	16.00@16.25
U.S. No. 3, 270/300	15.75@16.00
U.S. No. 1-2, 180/200	15.50@16.50
U.S. No. 1-2, 200/240	16.25@16.75
U.S. No. 2-3, 200/270	16.00@16.50
U.S. No. 2-3, 270/300	15.75@16.50
U.S. No. 1-3, 180/200	15.50@16.50
U.S. No. 1-3, 200/270	16.00@16.65
SOWS, U.S. No. 1-3:	
180/330 lbs.	14.50@15.25
330/400 lbs.	13.50@14.75
400/550 lbs.	13.00@13.75
LAMBS:	
Choice & prime	16.00@18.50
Good & choice	15.00@16.00

## LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Tuesday, Sept. 6, were as follows:

CATTLE:	Cwt.
Steers, gd. & ch.	\$22.00@24.75
Steers, util. & std.	18.00@21.50
Heifers, gd. & ch.	21.00@23.50
Heifers, util. & std.	16.00@20.50
Cows, util. & com'l.	13.00@16.00
Cows, can. & cut.	11.00@15.00
Bulls, util. & com'l.	17.00@18.50
VEALERS:	
Choice & prime	27.00@29.00
Good & choice	23.00@27.00
Calves, gd. & ch.	18.00@22.00
BARROWS & GILTS:	
U.S. No. 1, 200/240	none qtd.
U.S. No. 1-2, 200/240	16.25@16.50
U.S. No. 2-3, 290/250	15.75@16.25
U.S. No. 2-3, 250/290	15.00@15.75
SOWS, U.S. No. 1-3:	
280/400 lbs.	13.00@14.00
400/600 lbs.	12.50@13.00
LAMBS:	
Choice & prime	19.00@20.50
Good & choice	16.00@18.50

## SALABLE, TOTAL RECEIPTS AT 12 MARKETS

	CATTLE			CALVES		
	Salable	Total	Total	Salable	Total	Total
	July	1959		July	January-July	
Chicago	154,476	171,855	163,989	1,189	1,884	1,189
Cincinnati	14,670	13,942	17,587	2,743	3,114	2,745
Denver	36,572	35,885	69,962	564	544	729
Fort Worth	48,858	29,657	59,782	8,604	9,320	12,561
Indianapolis	25,880	29,514	26,256	4,265	3,163	4,265
Kansas City	70,333	65,464	94,512	4,582	6,084	10,437
Okla. City	46,704	42,978	47,786	5,926	4,323	6,451
Omaha	149,752	156,966	154,362	1,861	3,232	2,021
St. Joseph	62,480	65,900	63,963	2,074	3,220	2,085
St. Louis	62,102	67,576	69,131	9,288	11,064	9,625
Sioux City	102,462	125,251	105,641	2,634	5,690	2,634
S. St. Paul	77,022	89,220	87,131	15,547	16,616	17,678
Totals	851,311	894,208	960,102	59,257	68,254	72,420
Totals—July, 1959: cattle, 982,020; calves, 85,476						

	HOGS			SHEEP & LAMBS		
	1960	1959	1960	1960	1959	1960
	July	1959	July	July	1959	July
Chicago	114,117	163,928	119,139	16,372	21,490	21,401
Cincinnati	42,445	47,118	53,398	7,500	8,466	7,782
Denver	17,307	15,418	40,691	42,713	43,203	95,504
Fort Worth	9,227	12,869	18,631	37,162	34,067	71,333
Indianapolis	123,946	152,904	126,289	9,549	16,991	9,764
Kansas City	58,751	74,009	68,744	22,966	25,095	44,191
Okla. City	13,520	14,927	29,855	7,519	9,483	7,519
Omaha	134,759	183,858	197,541	40,151	40,857	54,037
St. Joseph	89,557	104,234	120,133	24,652	26,403	55,083
St. Louis	205,003	259,512	206,709	18,229	25,128	21,783
Sioux City	113,239	150,262	132,320	24,941	26,914	38,369
S. St. Paul	157,676	217,185	192,173	23,174	24,784	40,722
Totals	1,079,747	1,396,224	1,305,623	274,928	302,881	467,488
Totals—July, 1959: Hogs, 1,645,596; sheep and lambs, 463,246						

Totals—July, 1959: Hogs, 1,645,596; sheep and lambs, 463,246

## LIVESTOCK PRICES AT 10 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 10 leading markets in Canada during the week ended Aug. 27, compared with same week in 1959, as reported to the Provisioner by the Canadian Department of Agriculture:

	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	All wts.	Gd. & Ch.	Grade B <sup>1</sup>	Dressed	Good	Handyweights		
Toronto	1960 \$23.50	1959 \$25.19	1960 \$30.50	1959 \$32.00	1960 \$26.40	1959 \$24.00	1960 \$22.25	1959 \$23.00
Montreal	22.75	24.50	25.40	29.20	27.10	24.20	19.97	20.10
Winnipeg	22.52	24.82	28.98	31.27	24.75	21.75	18.60	19.00
Calgary	21.20	23.65	22.40	26.75	23.80	20.60	17.10	17.45
Edmonton	21.55	23.50	23.50	26.00	23.90	20.75	17.50	17.75
Lethbridge	21.00	23.50	21.50	25.00	23.94	20.25	16.75	17.15
Pr. Albert	21.85	23.10	23.00	25.00	22.65	20.50	16.25	16.50
Sioux Jaw	21.50	23.10	23.00	25.00	22.35	20.50	16.00	16.50
Saskatoon	21.75	23.75	24.00	26.50	23.80	20.50	16.60	17.25
Regina	21.25	22.90	24.00	25.00	23.70	20.50	16.50	17.75

\*Canadian government quality premium not included.

## SOUTHERN LIVESTOCK RECEIPTS

Receipts at six packing plant stockyards located in Albany, Columbus, Moultrie, Thomasville, Ga.; Dothan, Ala., and Jacksonville, Fla., week ended Sept. 3:

	Cattle and Calves	Hogs
Week ended Sept. 3 (estimated)	2,950	14,200
Week previous (six days)	3,356	15,972
Corresponding week last year	2,068	14,637

## CANADIAN KILL

Inspected slaughter of livestock in Canada, week ended Aug. 27, compared:

	Week ended Aug. 27	same week 1959
CATTLE		
Western Canada	20,672	21,773
Eastern Canada	18,249	16,253
Totals	38,921	38,026
HOGS		
Western Canada	38,471	55,747
Eastern Canada	62,081	82,297
Totals	100,552	138,044
All hog carcasses		
graded	110,786	148,668
SHEEP		
Western Canada	5,652	5,382
Eastern Canada	9,093	9,177
Totals	14,745	14,559

## LIVESTOCK RECEIPTS

Receipts at 12 markets for the week ended Friday, Sept. 2, with comparisons:

	Cattle	Hogs	Sheep
Week to date	242,100	252,700	97,300
Previous week	224,120	290,200	88,800
Same wk. 1959	230,000	310,100	97,000

## NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st st., New York market for the week ended Aug. 3:

	Cattle	Calves	Hogs*	Sheep
Salable	75	7	none	none
Total, (incl. directs)	758	146	14,418	6,942
Prev. wk.—Salable	110	9	none	none
Total, (incl. directs)	1,191	140	16,705	8,702

\*Includes hogs at 31st Street.



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THE NATIONAL PROVISIONER, SEPTEMBER 10, 1960

# The Meat Trail...



EXECUTIVES of John Morrell & Co., R. T. Foster (right), vice president, and W. W. McCallum (center), president, receive American Humane Association's seal of approval from AHA executive director, R. T. Philips. The Chicago-based firm uses humane slaughtering methods in all its meat packing plants.

## PLANTS

Livestock men from west-central Kansas met recently at Great Bend, Kan., to discuss the proposed construction of a cooperative meat packing plant to serve the area. Seven possible locations for the plant have been named: Great Bend, Larned, Hays, Hutchinson, Pratt, Russell and Dodge City. The proposed Kansas Packing Co. would employ about 250 people and would have operations based on a daily kill of 300 head of cattle and 700 hogs. Construction of the plant would be financed by the sale of common stock.

A fire broke out in the smokehouse of Windsor Packing Co., Ltd., Windsor, Ont., recently and destroyed about 35,000 lbs. of hams and bacon. The smokehouse also was damaged.

Lay Packing Co., Knoxville, Tenn., recently obtained a city building permit to remodel its old slaughterhouse into coolers and a smokehouse. The renovation project is estimated to cost about \$40,000.

Pleasant Valley Packing Co., Schenectady, N.Y., hopes to build a \$300,000 meat processing plant in Guilderland, N.Y. The Schenectady meat firm has asked the town board to rezone a 25-acre site from agricultural-residential to industrial.

Tiscia & Wade Meat Co., Memphis, Tenn., plans to move into its new processing plant at 827 S. Main and

E. H. Crump blvd. in that city sometime this month. The Memphis firm is a processor and fabricator of portion-controlled meats for restaurants, hotels, schools, clubs and hospitals. JOE TISCIA, MATTHEW TISCIA and CHARLES A. WADE are co-owners of the Memphis meat company.

## JOB S

Dr. E. M. CHRISTOPHERSON has been named inspector in charge of the Fort Worth, Tex., station of the Meat Inspection Division, U.S. Department of Agriculture. Previously assistant inspector in charge of the Omaha station, Dr. Christopherson joined the MID in 1941 and also has served at San Francisco and Los Angeles. He received the degree of doctor of veterinary medicine from



CHRISTOPHERSON



CRAWFORD

Texas A&M College in 1940. Dr. Christopherson succeeds Dr. FRANK W. CRAWFORD, who recently retired from the MID following 34 years of service. Dr. Crawford had been inspector in charge at the Fort Worth

station since 1952. Joining the MID in 1926 as a junior veterinarian at the South St. Paul, Minn., station, Dr. Crawford served in supervisory positions from 1937 to 1946 at Sioux Falls, S.D., Kansas City, Kan., and Austin, Minn. He spent five years in the military service and holds the rank of colonel in the veterinary corps of the U.S. Army Reserve. Dr. Crawford received his degree from Kansas State College in 1923.

A. B. CUDAHY has been named general manager of the Omaha plant of The Cudahy Packing Co., announced LOUIS F. LONG, president. Cudahy succeeds J. W. CHRISTIAN, who plans to retire. Christian, general manager of the Omaha plant since 1954 and a vice president and board member of the Cudahy firm, will serve in an advisory capacity until retirement, Long said. Cudahy, a director of the corporation since 1950, previously was assistant general manager of the Omaha plant.

WILLIAM G. SURGES has been appointed sales manager of Hawaii Meat Co., Ltd., announced JAMES M. GREENWELL, vice president and general manager of the firm. Surges was formerly sales manager and assistant branch manager at the San Francisco branch of The Cudahy Packing Co., Omaha.

A. P. COCKING has been appointed area controller of Armour and Company, with area headquarters located in Omaha. In his new position, Cocking will be responsible for controller operations in Denver, Omaha, Sioux City, St. Joseph, North Platte, Huron, Peoria and various branch houses in Illinois, Indiana and Ohio. He has been with the Chicago meat packing firm for the past 25 years.

DARRELL CREEGAN, formerly large accounts salesman for W. F. Thiele Co., Milwaukee, sausage manufacturer, has been appointed to the newly-created position of sales supervisor, announced Thiele sales manager ROBERT PATRICK. In his new post, Creegan will be responsible for all sales routes in Wisconsin. He joined Thiele in 1954 as a route salesman.

Swift & Company, Chicago, has announced the appointment of EDWARD J. VONDRA as superintendent of the firm's plant in Ft. Worth, Tex. He succeeds THOMAS A. RAY, who has been named superintendent of Swift's South St. Paul, Minn., plant. For the past three years Vondra has

been superintendent of Neuhooff Packing Co., Nashville, Tenn., a subsidiary of Swift. A Swift employee for 32 years, Vondra has served at Omaha, San Antonio, Chicago, Marshalltown, Ia., North Portland, Ore., and East St. Louis, Ill.

## DEATHS

GEORGE L. JORGENSEN, 59, superintendent of the canned meat division of The Klarer Co., Louisville, died recently. Survivors include his widow, MARIE, and a son, GEORGE, JR.

## TRAILMARKS

The following firms will occupy hospitality headquarters above the ninth floor of Chicago's Palmer House during the 55th annual meeting of the American Meat Institute, September 16-20: Frederick B. Cooper Co., Inc., DCA Food Industries, Inc., Eastern Brokerage Co., Food Management, Inc., Intercontinental Meat Traders, Inc., Johnson & Schmidt Co., KVP Sutherland Paper Co., The Nestle Company, Oppenheimer Casing Co., B. Schwartz & Co. and John E. Staren Co. Check the NP's hospitality board at the convention for exact room numbers.

GEORGE RUPPRECHT, superintendent of the Armour and Company automotive repair shop in Chicago, has accepted a position with the Chicago Police Department as director of automotive maintenance. He has managed a fleet of up to 700 trucks and autos for Armour for the past 14 years and before that was fleet operator for Northwestern University vehicles.

JERRY DIVIN, a veteran of 30 years in the meat packing industry, has established his own consulting service in production control management of beef operations. "There is considerable opportunity for beef plants to smooth out operations, upgrade jobs and increase production," Divin told the NP. He said he will emphasize new methods and tools, including on-rail beef dressing, and other new ideas for reducing unit costs. For the past five years, Divin has been in charge of all slaughtering operations at Illinois Packing Co., Chicago. He previously served with Armour and Company, Wilson & Co., Inc., Nebraska Beef Co., and Greater Omaha Packing



JERRY DIVIN



SILVER SHOVELS provided by contractor were used at ground-breaking ceremony for Swift & Company's new plant in Rochelle, Ill. Representatives of youth organizations in Rochelle area participated in program which featured Mayor Paul Jones of Rochelle (left) and E. D. Fletchall, Swift vice president in charge of packing plants and construction. Two-part program marking event also included luncheon at Rochelle Country Club.

Co. He studied business administration in evening classes at Omaha University. Divin also plans to devote more time to a book he is writing about the meat packing industry, entitled "Taking the Bull by the Horns." His address is 4825 W. 97th pl., Oak Lawn, Ill. The telephone number is GArden 4-5082.

A dinner sponsored by representatives of the stockyards and packing industries in Sioux City, Ia., was given VIRGIL O. EADES, former general manager of the Armour and Company plant in Sioux City, on the occasion of his recent appointment as general manager of Armour's plant at Lubbock, Tex. Eades, who had been general manager of the Sioux City plant since 1958, was presented with a clock-radio, a western hat and a robe.

The Baltimore Spice Company, Baltimore, will serve as host in hospitality room 760 at the American Meat Institute's 55th annual meeting in the Palmer House, Chicago, September 16-20.

WALTER C. CREW, president and general manager of the Denver Union Stock Yard Co., Denver, Colo., has been elected a director of Industrial Federal Savings and Loan Association in Denver. Crew has been with the firm since 1943.

Cervin Electric Manufacturing Co., Minneapolis, will have an exhibit at booth 163 of the Red Lacquer Room in the Palmer House, Chicago, dur-

ing the 55th annual meeting of the American Meat Institute.

HERRICK HALFORD, a salesman for Plankinton Packing Co., Milwaukee, Wis., a subsidiary of Swift & Company, Chicago, topped all salesmen in a recent sales contest between salesmen in Swift associated plants in the United States and Canada.

Meat Industry Suppliers, Inc., Northfield, Ill., will be host to meat packers, processors and renderers in the Mexican Suite, 2134-2136W, of the Palmer House, Chicago, during the 55th annual meeting of the American Meat Institute on September 16-20.

JOHN ALLEN, a vice president of The P. Brennan Co., Chicago meat packer, retired recently after 38 years with the firm. He is a veteran of 52 years' service in the meat packing industry.

The Griffith Laboratories, Inc., Chicago, will occupy hospitality suite 1630W in Chicago's Palmer House during the American Meat Institute's 55th annual meeting, September 16-20. The firm will be host to packers, processors and renderers at the convention.

WILLIAM B. MUNRO was recently promoted to the position of director of field services for the Meat Packers Council of Canada, Toronto. Munro joined the Council last November as associate director of information and field services. Prior to joining the Council, Munro



W. B. MUNRO

served as livestock production and marketing officer in the Lethbridge, Newfoundland, stockyards for the Canada Department of Agriculture. A graduate of the University of Saskatchewan, Munro will be headquartered in Winnipeg, Man. The Council also appointed DAVID M. ADAMS to the position of secretary-treasurer of the Council. Adams succeeds H. K. LECKIE, who was named managing director, replacing the late E. S. MANNING.

A new wage agreement between Brandon Packers, Ltd., Brandon, Man., Canada, and the United Packinghouse Workers of America was signed recently, giving the strikers 12¢-an-hour increase, effective immediately, and another 6¢ increase effective August 1, 1961. The new agreement was reached by FRED



DOWLING, Canadian director of the UPWA, and HUGH PATON, president of Great West Saddlery Co., parent company of Brandon Packers. A. L. WUDEL, the former general manager of Brandon Packers, Ltd., who was named president of the firm two days after the strike started, no longer is with the company. WILLIAM SMITH, assistant general manager of the plant, has replaced Wudel as general manager, according to a company statement.

HAROLD LEJEUNE, Poskin, Wis., former president of the Wisconsin Guernsey Breeders Association, recently joined the Wisconsin Department of Agriculture as a livestock marketing specialist.

New York State has granted charters of incorporation to the following firms: Jay Jay Wholesale Meat Corp., 43 Westchester sq., Bronx; Jarka Packing, Ltd., 511 Fifth ave., New York City; Regency Meat Products Corp., 44 S. Fourth ave., Mount Vernon; Danwin Kosher Meats, Inc., 1984 Merrick rd., Merrick; Progressive Patties, Inc., 156 Ninth ave., New York City; Teddy Friedman Wholesale Meats, Inc., 155-31 Jamaica ave., Jamaica, and Paretti Wholesale Meats, Inc., 471 Brook ave., Bronx.

WILLIAM R. MARCH, Milwaukee, Wis., and GEORGE C. HATZINGER, Madison, Wis., salesmen for W. F. Thiele Co., were the winners in a company-wide sales contest just completed. Diamond cocktail rings were presented to the winners'

wives by the Milwaukee sausage firm's president, W. F. THIELE, at the company's annual sales dinner.

JOHN L. BUBUL, controller and assistant treasurer of Morgan Packing Co., Inc., Austin, Ind., has been elected president of the Indianapolis control of the Controller Institute of America. At the annual meeting of the Institute's Louisville control, MORTON C. THOMPSON, controller of The Klarer Co., Louisville meat packer, was named a director of the Institute's board. Established in 1931, the Institute is a non-profit management organization of controllers and finance officers from all lines of business. The total membership exceeds 5,200.

The National Association of Hotel and Restaurant Meat Purveyors has announced the formation of a research and new products committee to investigate the development of new products sold, available for sale or suitable for sale by members of the association. E. W. (LEX) McGrath, vice president and general manager, Cross Bros. Meat Packers, Inc., Philadelphia, has been named chairman of the new committee, which will present its first report at the group's 18th annual meeting in Phoenix, Ariz., October 24-28.



J. L. BUBUL

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## NATIONAL ECONOMY and PROSPERITY

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*The*  
**PURCHASING GUIDE  
FOR THE MEAT INDUSTRY**

A NATIONAL PROVISIONER  
PUBLICATION



TOURING Latin American food processors recently visited plant and office facilities of Table Supply Meat Co., Omaha, Neb. Since seven visitors also represent local and national unions in meat processing industry in native lands, they were accompanied on tour by J. B. DeFontaine (far left), secretary-treasurer and business manager, and Chet O'Hara (second from left), president, district union 271, Amalgamated Meat Cutters and Butcher Workmen of North America. Allen Simon (far right), production manager at Table Supply Meat, conducted tour at plant and explained production techniques.

**Restraining and Stunning Equipment (NL 1188):** A four-page bulletin No. 74-A-4, which illustrates and describes the operation of the firm's restraining and stunning equipment, has been made available to packers by the manufacturer, Cincinnati Butchers' Supply Co.

**Turbine-Type Pumps (NL 1051):** The latest features incorporated in turbine-type pumps of Aurora Pump division, The New York Air Brake Co., Aurora, Ill., are described in an eight-page bulletin. Exploded views, selection tables, limitation charts, dimensions, construction specifications and engineering specifications are included.

**Ice Storage Bins (NL 1161):** A four-page brochure which shows detailed features on a variety of types and sizes of ice storage bins has been released by the manufacturer, Scotsman, Queen Products division, Albert Lea, Minn.

**Labeling, Banding, Pricing (NL 1026):** Supermarket prepackaging guide on labeling, banding and pricing shows how labels and tapes can be used to merchandise meat and other food products effectively. Included are conventional and full-

## NEW TRADE LITERATURE

color fresh meat prepackaging labels; full-color luncheon meat labels; banding tapes, both gummed and pressure-sensitive, and merchandising labels of all kinds for meat and other foods. Offered by Paramount Paper Products Co., Omaha, the 16-page catalog also introduces a "Deluxe" line of luncheon meat labels and new "cooking instruction" labels.

**Product Coolers (NL 1115):** Recold Corporation has announced the publication of a new catalog designated as #8COa on its series of vertical and horizontal product coolers with centrifugal blowers. The company's line of equipment is available for either high temperature or below

freezing applications. Another catalog, #34C9a, contains complete information on its line of Dricon condensers, which feature the upblast condenser.

**Hand Trucks (NL 1088):** An illustrated bulletin describing its line of four Wheel-Ezy hand trucks in color has been released by Rapids-Standard Co., Inc., Grand Rapids, Mich. Illustrations and explanations point out features of the units which come in single and double handle, open nose and plate nose models, with nine types of wheels available.

**Gloves (NL 1072):** A full line of work gloves—including leather, neoprene coated, nylon-reinforced flannel, plastic coated and other types—is described and illustrated in a catalog issued by Monte Glove Co., Maben, Miss. A complete selection is said to enable the firm to fill orders which are "job fitted."

**Automatic Label Applicator (NL 1094):** Operational procedures and specifications of a new machine for automatically affixing labels or tickets to sealed polyethylene packages are described in a new catalog sheet prepared by Asmco Packaging Machinery, Inc., 3131 48th ave., Long Island City 1, N. Y.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only (9-10-60).

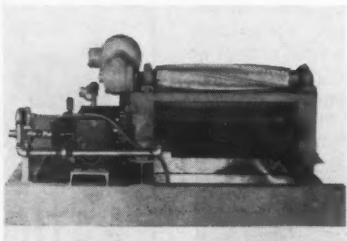
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Sweet Diced Pickles Sweet Pickle Chunks  
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Brokers wanted for Illinois, Iowa, Nebraska, and Minnesota.  
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PULASKI, WISCONSIN "Wisconsin's Finest Pickles"



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ONE STORY BUILDING: 15,000 square feet, plus 5,000 square feet of parking. Mt. Vernon off Bronx River Parkway. Ideal for provision plant. Has cooling room, 1,600 amp., 3 phase, 60 cycle electric service, 6 inch sewer, 80 HP cyclotherm boiler, heavy floor load, high ceiling.

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### PRICED TO SELL

Must be sold by Sept. 15th—1. Marolf 300 Ton Hydraulic Press with steam pump, has never been operated—\$2,000.00. 1. Standard Drier, 6' dia. x 55' lg. complete with drive and 20' oven with brick intact—\$1,000.00. 1. Marolf Junior #10 solid rotor hog, demonstrator, 17 x 14 charging opening, structural steel motor mounting frame, discharge screen with 1 1/2" rd. holes—\$1975.00. MAROLF & CO., INC., P.O. BOX 3826, SEATTLE 24, WASH.

FIG PARGOR: Producing 1500 annually. 700 on hand. Home and 60 acres of ground. All modern. LOWELL DUNIGAN, Owensville, Indiana (hog farm)

## EQUIPMENT WANTED

USED SWECO SEPARATOR: Model 1 A/B 30" diameter unit. Must be in first class operating condition. Advise price and delivery. EW-418, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BOILER WANTED: 100 H.P., 125 pressure boiler, oil or gas fired. State age, condition, make, inspection, controls, price. EW-420, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

TEE CEE PEELER: Wanted. Must be late model in excellent condition. Address replies to A & R SAUSAGE CO., 3585 South 500 West, Salt Lake City, Utah.

## EQUIPMENT FOR SALE

### OVERWRAP MACHINE

FOR SALE: Fully automatic Schooler Wrap-master. Overwraps with cellophane, wax or foil, plain or printed. No parts change for change-over to many sizes in one minute. Sizes range: Length 2 1/2" to 12", width 1 1/2" to 7 1/2", height 3/4" to 3". Variable speeds 27 to 55 per minute. Easily portable, weight 800 pounds. Only used 1 1/2 years, guaranteed perfect condition. Asking \$3,450.00. Write or call ROMAN MAID PACKERS, Inc., Lebanon, Pa. CRestview 3-4519.

Buffalo Silent Cutter #54B, 400# capacity, 8 knives, 40 H.P. motor mounted on separate stand in back of cutter, center dump, all new bearings and movable parts, 3 sets of knives. Price \$1,000.00 F.O.B. Detroit. Kowalski Sausage Co., Inc., 2270 Holbrook Ave., Hamtramck 12, Mich.

FOR SALE: Baker-Perkins 200 gallon sigma blade mixers or shredders, jacketed, double arm, with or without motor. Lowest price ever. PERRY EQUIPMENT CORP., 1404 N. 6th St., Philadelphia 22, Pa.

ONE—SEELBACH CUT MIX 400 lb. capacity, complete with 2-speed motor and starter. Used less than two years. In good condition. Will be sold for highest offer. FS-372, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### MINCEMASTER FOR SALE

48 H.P., stainless steel cutting chamber and neck, spare parts. Bid F.O.B. Ohio. FS-417, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEST & DONOVAN CATTLE BREAST BONE SAW. Latest model. For use on pritch plate or cradle. Like new. \$400.00. FS-416, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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1—006 Vacuum Closer—Change Parts 211 thru 401  
1—CANCO 400 Closing Machine for 208 x 208  
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c/o RIVERSIDE FOODS  
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1—USED ANCO #160, 5 x 16 blood dryer, stamped ASME U-69, ASME #26839-2, shell tests at 11/16". In excellent condition. Priced \$3800.00 F.O.B. Cleveland, Ohio. Ready to load. Call or write, T. G. KOPLOCK & CO., INC., Citizens Building, Canton, Ohio. Telephone GL 4-9054

### CASING EQUIPMENT

ANCO #595 complete casing machine including crusher, stripper, finisher. Also Anco stripping machine and one casing truck. All motors recently rewound 220 V 3 phase. Many spare parts including new stainless steel crusher roller. FS-415, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

LIKE NEW: 1 ton insulated meat truck. BigBoy barrel lift, large galvanized boning table, 1 H.P. compressor, liver hanging truck, sausage truck, patty machine, 4 stainless steel sinks. Telephone VI-8-4406, Oak Park, Illinois

USED (ALSO NEW) FRICTION SMOKE GENERATORS FOR SALE. GREGG INDUSTRIES, 763 S. WAYNE PLACE, WHEELING, ILLINOIS  
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# BARLIANT'S WEEKLY SPECIALS

Note these highlights from the close-out sales at Armour & Co. Columbus, Ohio & West Fargo, North Dakota plants!

31—SHACKLE RETURN CONVEYOR: Anco #961, 1 HP. motor, 283" — \$ 745.00  
32—AUTOMATIC HOG DROPPER: left hand, 1 HP. motor — \$ 990.00  
32—PAUNCH LIFT: stainless steel, air operated hopper lift — \$ 200.00  
115—PAK-ICER: Vilter, 3 1/2 ton, stainless steel 2 ton storage Bin 11 1/2' x 5' high — \$1,125.00  
125—AIR CONDITIONER: General Electric twin unit, 10 ton — \$ 900.00  
279—MONO-RAIL ELECTRIC LIFT: 55 ft./min., 80' lift (used for cripple Hog Hoist) — \$ 290.00  
347—HOIST: Boss #433, Beef, 3 HP. mtr., V-belt drive, 6 1/2' x 12' door — \$ 225.00  
400—ROTARY FAT WASHER: Globe #3880, 26" dia., 10' long, 3/4" perforations, 1 1/2 HP. — \$ 225.00  
1376—BENCH SCALE: Toledo style #31-2121FC, 1600# cap., w/Printweigh attachment — \$ 400.00  
1390—SCALE: Toledo dial, 2000# cap., 1000# x 1 1/2" dial, on stand — \$ 165.00  
1394—TRACK SCALE: Toledo, 700# cap., 600# x 1 1/2" dial, deep pattern — \$ 300.00  
1522—DIAL TRACK SCALE: Toledo style 1121 V, 1600# capacity, 100 x 1 1/2" dial, 2-tare beams, deep pattern — \$ 325.00  
1535—BENCH SCALE: Toledo 200#, style #1821-T, 1/4" graduation, on stand — \$ 165.00  
4000—GAMBREL TABLE: 13' long, 4'4" wide, 39" high, 42" x 4" galv. flighs, 3 HP. — \$ 315.00  
4009—AUTOMATIC DROPPER: Boss, 1 HP. — \$ 315.00  
4031—KNOCKING PEN: steel, 102" x 56", w/97" x 69" door — \$ 225.00  
4080—TRIPLE SCALDER: Anco #42, 6' x 39" cyl., 1 1/4" perforations, 3 HP. mtr. — \$ 400.00  
4272—BLOOD DRYER: Mechanical 5 x 14', flat head, 40 HP., dome one end — \$1,350.00  
4287—HOG BACK BONE SAWS: (2) Best & Donovan type P, 8" blade — ea. \$ 100.00  
4289—HAM MARKER SAWS: (3) Best & Donovan, 8" blade — ea. \$ 100.00

Watch for announcements of complete Packing Plant liquidations to be included in our future ads.

## Current General Offerings

2823—PICKLE INJECTOR: Anco #992 — \$2,500.00  
2687—SLICER: Enterprise mdl. 480, w/weigher, very good condition — \$3,000.00  
2845—STUFFER: Buffalo 500# capacity, less stuffing valves — \$1,150.00  
2843—EXTRACTORS: (2) Ellis type C-50 — Bids  
2844—PRESS: Wool bailing, Lumms hyd. — Bids  
2837—BACON PRESS: Dohm & Nelke Senior model — \$2,500.00  
2699—BACON PERMEATOR: Boss #247, approx. 3 yrs old, excellent condition — \$1,650.00  
2723—SLICER: U.S. mdl. 175-SS, microfeed type, excellent condition — \$ 950.00  
2768—HYDRO CUTTER: Weber mdl. AD922, 9" stroke for frozen block 8" x 22" with 5 HP. motor — Bids requested  
2813—STICK WASHER: Globe, w/motor — \$ 375.00  
2771—CURB PRESS: Anco #614, 300 ton, w/#618 Electric Pump — \$3,250.00  
2825—HOG: Milts & Merrill #CR8-12, 2-sets knives, 40 HP. mtr. & controls — \$1,650.00  
2801—DISINTEGRATOR: Riets #RD-9, stainless steel fitted, 10 HP., reconditioned — \$ 850.00  
2790—TRIPLE SCALDER: LeFell, 3 x 3' cyl., 2 HP. mtr., very good condition — \$ 850.00  
2773—HOISTS: (3) Budgit, 500# cap. ea. — \$ 115.00  
2729—CARCASS SPLITTER: Kentmaster mdl. 151, 3 phase, 60 cycle, 220 volt motor, good condition — \$ 475.00  
2811—GRINDSTONE WHEELS: (3) 48" x 4" — ea. \$ 100.00

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WABash 2-5550

# BARLIANT & CO.



# CLASSIFIED ADVERTISING

[Continued from page 47]

## POSITION WANTED

**CREDIT MANAGER:** Aggressive, with diversified experience in the meat and food packaging industry. Can assume full responsibility of credits and collections with experience in both domestic and export areas. Sales minded in credit approach, with top credit record performance. Can handle heavy detail, large volume. Office management background. Able correspondent. Major in control of accounts receivable. Resume on request. W-402, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

**WANT TO RETIRE?** Want to protect your estate? Want to increase your profits? I am seeking management of a small or medium size packing plant with opportunity to acquire stock as part of salary, or bonus based on profits produced. South or southwest preferred. Successful record as manager and consultant. Present salary \$25,000 but more interested in future than current income. W-405, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**EXECUTIVE DIRECTOR:** Of meat processing plant, specializing in portion-control frozen meats, desires a change. Broad experience with successful record in principles of refrigeration, storage, quick-freezing, packaging, marketing, promotion and public relations. Experienced also in automatic and manual freezing equipment. 42 years of age, healthy, family of five, now earning above \$15,000 annually. W-419, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## MANAGER

**CAPABLE, aggressive,** 28 years' practical experience. Thorough knowledge of all phases of packinghouse management and operations, livestock buying through sales. Salary or profit sharing arrangement. W-406, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**WILLING WORKER:** Wants change. Under 40, wide experience in sales, merchandising, manager of complete sausage operation, one of Big Three. Want to trade ability and experience for living wage. W-407, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SAUSAGE MAKER:** 28 years old, 14 years' experience in Germany. Have been in this country two years in position as assistant foreman. Any location. W-424, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SAUSAGE MAKER:** 30 years' experience. Sober and industrious, wants position with progressive packer. W-426, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**MECHANICAL ENGINEER:** Master mechanic. Several years heavy practical full line plant experience. W-422, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SAUSAGE MAKER:** Qualified working foreman familiar with all types of production. Excellent working record and references. Prefer Delaware Valley, Pennsylvania area. W-410, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**PURCHASING AGENT:** Aggressive young man experienced in all phases of packinghouse buying, seeks position with aggressive meat packer. Excellent references. Will relocate. W-397, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**BEEF SALES MANAGER:** Experienced, capable, aggressive. Now assistant beef sales manager for large midwest packer. 20 years' thorough experience, all phases. Excellent record. Resume or personal interview on request. W-377, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SALESMAN:** Thoroughly familiar with fresh meats and provisions, wholesale and institutional. New York metropolitan area. Excellent record. W-359, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

**CASING MAN:** Experienced with all casing operations including chitterlings. Steady and reliable. W-404, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SAUSAGE MAN:** Practical knowledge of large and small operations. Will work 30 days on mutual trial. Prefer east coast. W-367, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## HELP WANTED

### Spice and Seasoning \$ALE\$ Representatives

Demand for products necessitates still further expansion of our recently completed modern plant. More representatives needed. Best research techniques and finest research facilities make this company a leader and still growing fast. Excellent earning opportunities—special bonus arrangement. Established territories still open. Write or come in and see us in complete privacy at AMI CONVENTION, PALMER HOUSE, Hospitality Rooms 860-861 Sept. 16-20.

### KADISON LABORATORIES

1850 W. 43rd St.

Chicago 9, Illinois

## SALES MANAGEMENT

**TWO OPENINGS:** As a result of reorganization of Sales Division for achieving planned growth of South Ohio full line packer. Experience supervising meat salesmen in field or as assistant sales manager is essential. We want managers with ability to plan and achieve results. We will pay good base and incentive compensation, and relocation expense. If you want a permanent growth opportunity write us briefly of your background in confidence. W-398, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**PROGRESSIVE:** Texas packing company desires an experienced hog and beef kill-floor foreman. Age to 45. Only experienced persons will be considered. Exceptional opportunity for aggressive man. Write giving full particulars to W-408, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill., or write to Personnel Manager. Roeglein Provision Company, 1700 S. Brazos, San Antonio, Texas.

**INDUSTRIAL ENGINEER:** Man wanted capable of maintaining and setting of standard in a medium size beef, pork and canning plant. This plant is located in a southern city of 10,000. W-389, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**MAN WANTED:** To take charge of cow department. Must be responsible. Good proposition for the right man. Wanted by Chicago meat packer. W-409, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SAUSAGE MAKER and GENERAL SUPERINTENDENT** wanted for small packer in southern Illinois. W-411, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**NIGHT SUPERINTENDENT:** Outstanding opportunity. Midwest Ohio packing company needs night superintendent to supervise cattle breaking, shipping and loading departments, 250,000 to 300,000 lbs. per night. Experienced supervising the assembling, packing orders, and loading trucks is essential. This is a good opportunity. Send reference and resume of qualifications to Box W-421, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## PLANT SUPERINTENDENT

**TO MANAGE:** And supervise complete operation of canned dog food plant in south. Experienced in all phases of production and maintenance. Address replies to Box W-423, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SALES MANAGER:** With merchandising ability, for Chicago's most progressive independent sausage and smoked meat manufacturer, servicing independent markets and some chains. Salary open. Will interview during A.M.I. convention. W-425, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SAUSAGE FOREMAN:** As working assistant to superintendent. Must be familiar with all sausage making, smoking and S.P. operations. SLOT-KOWSKI SAUSAGE COMPANY, 2021 W. 18th St., Chicago 8, Ill.

**SALESMAN:** Have a couple of very attractive territories open with excellent remuneration and security to offer. Will interview prospective applicants at A.M.I. convention. Contact Mr. Sol Morton, Mexican Suite. MEAT INDUSTRY SUPPLIERS, INC. PALMER HOUSE, CHICAGO.

## HELP WANTED

**SEASONING SALES MANAGER:** Can interview prospective applicants at A.M.I. convention. Contact Mr. Sol Morton, Mexican Suite. MEAT INDUSTRY SUPPLIERS, Inc. PALMER HOUSE, CHICAGO.

**SALESMAN:** Handling maintenance equipment to dairy, meat packing or institutions field. To represent our well established and nationally advertised products. Cold storage doors, air operated devices for doors, heavy duty hardware, gaskets and hinges, refrigerated truck curtains and freezer door curtains. P. O. Box #163, Reading, Ohio.

## MISCELLANEOUS

**EASTERN HOG CUTTER DESIRES SUPPLY OF DRESSED HOGS UP TO 10 LOADS PER WEEK.** W-393, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

## USDA—GOVERNMENT PROBLEMS? WE EXPEDITE LABELS (8 hour service)

Plans, Construction, Inspection, FDA, Sales Matters. We supply FASTEST GOVERNMENT MARKET information. Low cost: Monthly, hourly, per item.

JAMES V. HURSON  
609 Albee Bldg., 1426 G. Street., N. W.  
Washington, D. C. Telephone REpublic 7-4122

## SHEEP CASINGS

HIGH CLASS SAUSAGE CASINGS

For

FRANKFURTERS & PORK SAUSAGE.

INQUIRIES SOLICITED.

SAYER & CO., INC.

810 Frelinghuysen Ave.

NEWARK 12, N. J.

## PLANTS WANTED

**INEDIBLE RENDERING PLANT:** Any location considered. Give complete details as to facilities, tonnage, price, competition, etc. PW-413, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**WANTED:** Approximately 10,000 sq. ft. in Philadelphia area for food processing plant. Preferably with live steam available. W-414, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

## PLANTS FOR SALE OR RENT

### LARGE COOLER-FREEZER SPACE

For Rent—Approved For

U. S. Government Meat Inspection

Most desirable corner in Fulton Market. Formerly occupied by a leading packer. Available now. Fireproof building—total space on first floor, mezzanine and basement 9,125 sq. ft. Includes 3,646 sq. ft. cooler-freezer space. Canopy-covered truck-loading space across entire fronts of building facing Green and Fulton Streets. Side-walk-to-basement elevator.

For full particulars, write Fulton-Green Corporation, 9 W. Washington St., Chicago 2, Ill.; or telephone FRanklin 2-1966.

### PLANT FOR LEASE

Unused, new plant located in Barranquilla, Colombia, S. A. Fully equipped for slaughtering and rendering 400 head of cattle and 200 hogs daily. Stockyards. Plant designed by Henschien, Everds & Crombie. Slaughtering and rendering equipment by Allbright-Nell. Refrigeration equipment by Worthington Corporation. Sealed bids will be received and opened at 11 a.m. October 7, 1960 at Empresas Publicas Municipales, Barranquilla, Colombia, S. A.

Address correspondence to:  
EMPRESAS PUBLICAS MUNICIPALES  
Air Mail—P.O. Box 321—Barranquilla, Colombia, S. A.

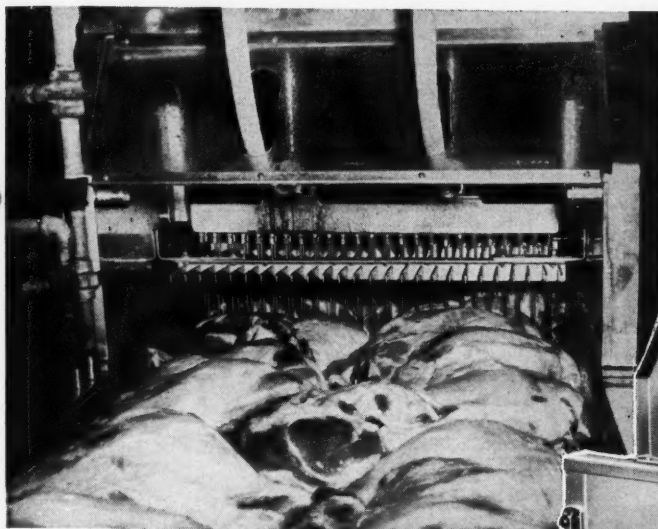


# BONELESS HAM INJECTOR

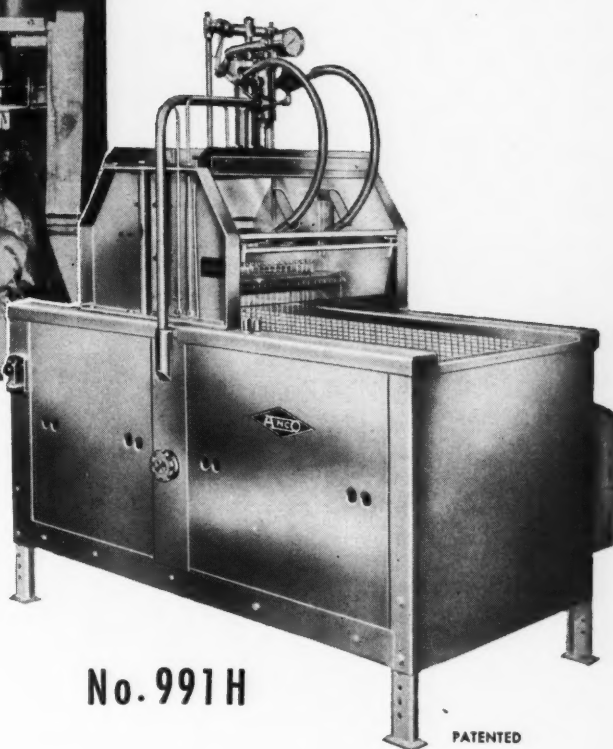
insures uniform cure

- SAVES SPACE
- NO SHRINKAGE LOSS
- NO LOST PICKLE
- QUICK "TURNOVER"
- SIMPLE TO OPERATE
- MINIMUM MAINTENANCE

8 times  
faster  
than  
artery  
pumping



- Improves appearance of product
- All parts readily accessible
- Volume of pickle easily adjusted
- Stainless steel construction



PATENTED

No. 991H

Cap. 12,000 lbs. per hr.  
2 rows of 25 needles each.  
8" needles—5/32" O.D. with  
8 holes in each.  
Needles on 1" centers.  
Pickle going into machine  
should be 32°.  
Floor space 48" x 60".  
Stainless steel construction.  
Design of manifold eliminates  
bending of needles.  
Pickle Pump, Piping and  
Fittings—all stainless steel.  
Large reclaiming tank with  
12 filters permits recirculating  
of unused pickle.  
7½ H.P. totally enclosed  
motor and water tight  
starter.

This ANCO Injector provides a continuous production of Fresh Boned and graded hams directly from the cutting floor. The fresh hams bone out better and of course, produce trimmings that are worth more than sweet pickle trimmings. The machine will do as much as 7 or 8 artery pumpers.

## THE ALLBRIGHT-NELL CO.

SUBSIDIARY OF CHEMETRON CORPORATION

5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS



## SPENT AMMUNITION (OR THE DAY DANIELS WRAPS SENT YOUR SALES BOOMING)

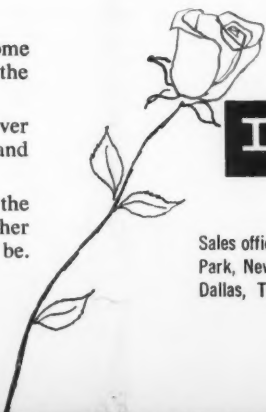
If wraps with extra dash and sparkle and come hither would do your sales some good, you're at the right place.

Daniels wraps are always on target. No blurs. Never out of focus. You get every bit of the vim, vigor and vividness you pay for.

The paradox that the better we make our wraps the quicker they hit the home wastebasket doesn't bother us at all. As long as you're happy. And you will be.

We're anxious to hear from you.

We would like to tell you more.



*This is the freshness  
you capture in a Daniels wrap.*

# DANIELS

MANUFACTURING COMPANY  
RHINELANDER, WISCONSIN

Sales offices: Rhineland, Wisconsin . . . Chicago, Illinois . . . Rochelle Park, New Jersey . . . Columbus, Ohio . . . St. Louis, Missouri . . . Dallas, Texas . . . Denver, Colorado . . . Los Angeles, California



